

# Strawberry Shortcakes

**Yield: 16 cakes**

## **Shortcake Ingredients:**

2 cups all-purpose flour  
2 teaspoons baking powder  
¼ teaspoon baking soda  
¼ cup sugar, divided  
¾ teaspoon kosher salt  
1 ¼ cup PLUS 2 tablespoons heavy cream,  
divided \*super cold

## **For the Berries:**

4 cups strawberries, stemmed and quartered  
3 tablespoons sugar

## **For the Cream:**

1 ½ cups heavy cream, very cold  
2 tablespoons confectioner's sugar  
1 teaspoon vanilla  
1 teaspoon lemon zest



- Step 1:** Preheat oven to 400°F. Line a baking sheet pan with parchment paper.
- Step 2:** Sift together flour, baking powder, baking soda, two tablespoons sugar, and salt. Add 1 ¼ cups heavy cream and stir until it forms a dough and is just combined. Gather dough between two pieces of parchment paper and gently roll out until 1 ½ inches thick. Using a biscuit cutter cut out rounds super close together so as not to have excess dough scrap. Put dough circles onto prepared baking sheet pan and brush the tops with the remaining two tablespoons cream. Sprinkle the tops with the remaining two tablespoons sugar. Bake for 18 – 20 minutes or until the cakes have puffed and the tops are golden brown.
- Step 3:** While cakes are baking combine cut strawberries and sugar and set aside.
- Step 4:** For the whip cream: Using beaters or a stand mixer whip super-cold cream with the confectioner's sugar, vanilla and lemon zest until soft peaks form. Refrigerate until you are ready to use it.
- Step 5:** Once cakes have baked allow them to cool completely before splitting them into two. Top each bottom cake with some strawberries and cream. Put the top on and top with more strawberries and cream. Serve and eat immediately.