

Strawberry Shortcake

Serves 6-8

I found a better biscuit recipe that is easier than making shortbread with lard. Begin by making a batch of Cream Drop Biscuits or Irish Soda Biscuits (see recipes under Breads).



Equipment:

- large bowl
- Sifter or sieve
- Stand mixer with large bowl

Ingredients:

- 5 pints ripe strawberries (divided)
- 5 Tbsp. sugar (divided)
- 1 cup whipping cream
- 1 tsp. vanilla extract

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| ☑ | Directions | Time (min) |
|---|----------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| | Rinse strawberries. Set aside 1 pint of the best berries | 5 |
| | Hull and slice 4 pints of strawberries | 10 |
| | Mix 4 Tbsp. (1/4 cup) sugar with berries. Cover and place in refrigerator for an hour | 60 |
| | Stir berries with sugar. Refrigerate for another hour | 60 |
| | Pick 6-8 of the best berries. Slice the berries parallel to the long axis, leaving the hull to connect them (see picture) | 4 |
| | In a stand mixer, whip 1 pint of cream. Add 1 tsp. vanilla and 1 Tbsp. sugar while mixing and finish at high speed. | 4 |
| | Slice biscuits. Alternate biscuit slices with sweetened strawberries and whipped cream. Surround biscuits with more whipped cream and remaining whole berries. | 5 |
| | Garnish with sliced berries. Spread to make a fan. | 3 |
| | Total | 2 hr. 31 min. |