

OLD FASHIONED STRAWBERRY CREAM SHORTCAKES WITH FRESH BERRIES

Yield: 8 servings

5 cups fresh assorted berries
2 cups whole cream, chilled
1 tsp. vanilla extract
powdered confectioners sugar - to sweeten
the berries as desired, plus 1/4 cup for the
cream
Prepared Shortcakes

METHOD:

1. Wash and hull the berries, slicing strawberries into quarters if desired. Toss berries with sugar to desired sweetness (optional). Cover and refrigerate.
2. Add the cream, vanilla and 1/4 cup of sugar to a mixing bowl. Whip the cream to soft peaks and set aside, chilled.
3. Prepare Shortcake recipe below. To serve, split the shortcakes in half. Spoon berries on top of shortcake bottom, then cover with top half of shortcake. Spoon whipped cream over the filled shortcake.

SHORTCAKES

3 1/2 cups all-purpose flour
1/2 cup sugar
2 tbs. baking powder
1/4 tsp. salt
1/2 cup chilled butter, cut into pieces
1 egg, beaten
1 1/4 cups cream
1/4 cup orange zest
additional sugar for garnish



METHOD:

1. Preheat oven to 375 degrees. Line two large baking sheets with parchment paper.
2. In a large bowl, combine flour, sugar, baking powder, and salt. With a pastry blender, cut in butter until particles are the size of small peas. Stir in egg and cream. Or, in a food processor, add the flour, sugar, baking powder and pulse just to mix. Add the butter all at once and pulse until the size of peas. Add the egg, cream and orange zest and pulse just to blend.
3. On a lightly floured surface, using about 1/2 cup of dough per biscuit, pat dough into eight 4 inch rounds. Sprinkle tops with sugar. Bake 15 to 17 minutes or until golden brown.

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