

Our State eats

Published in the July 2016 issue of Our State



Strawberry Shortcake

Yield: 12 servings.

Biscuits:

- 2 cups all-purpose flour
- 2 tablespoons baking powder
- 3 tablespoons sugar
- 1 teaspoon salt
- 5 tablespoons very cold butter, cut into small pieces
- 1 cup whole milk, very cold

Whipped Cream:

- 2 cups heavy whipping cream
- ½ cup sugar
- 6 cups fresh strawberries, sliced
- 4 tablespoons sugar
- Fresh mint (optional)

For the biscuits: For best results, place butter pieces in freezer for at least 1 hour before making recipe. Preheat oven to 425°.

In a large mixing bowl, whisk together flour, baking powder, sugar, and salt. Using a pastry cutter, cut in chilled butter until the flour resembles peas. Slowly add cold milk and incorporate with pastry cutter or hands. Do not overmix. Dough will be wet.

Pour dough onto a clean, heavily floured countertop. Shape dough into a ball and roll out to ½-inch thickness. Using a 3-inch round biscuit cutter, cut biscuits and place them on a parchment-lined baking sheet. Bake for 15 to 20 minutes or until lightly browned. Remove from oven and set aside.

For the strawberries: Sprinkle sugar over strawberries and toss. Refrigerate until ready to assemble.

For the whipped cream: Chill the mixing bowl and beaters prior to making whipped cream. Pour whipping cream into the bowl of a stand mixer (or hand mixer) and turn to medium speed. Slowly add sugar and continue whipping until cream begins to thicken. Increase speed to medium high and whip until cream is fluffy and forms a peak.

To assemble: Place biscuit on plate and split in half. Spoon strawberries on bottom half of biscuit and top with whipped cream. Place top of biscuit on whipped topping. Garnish with fresh mint (optional).

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