



## Simple Summer Strawberry Shortcake

(from America the Great Cookbook with my changes, of course)

*Serves 8-12*

### Ingredients - Berry Topping

- 4 cups (2 pints) of small ripe strawberries, stems removed. If your berries are larger, cut them into ½ inch pieces
- 2 Tbsp turbinado sugar

### Ingredients - Shortcake Biscuit

- 1 cup all-purpose flour
- 1 cup cake flour
- 1 Tbsp baking powder
- 2 tsp sugar
- 1 tsp table salt
- 1 ½ cups chilled whipping cream
- 1 Tbsp melted butter + 2 tsp turbinado sugar

### Ingredients - To serve:

- 1 Tbsp soft butter to brush on the biscuit while it is still warm)
- ½ cup heavy whipping cream, hand whipped to soft peaks

### Instructions:

For the berries: in a bowl, toss the cut berries with the sugar and mash them slightly with a fork (if they are tiny and soft) or a potato masher. Set aside for 45 minutes and stir occasionally while you are making the shortcake

Preheat the oven to 425 degrees.

Mix together the flours, baking powder, sugar, and salt. Add the cream and mix with your hands until the dough holds together slightly. Knead a few times (don't overdo or the dough will be tough) then pat the dough into an 8 inch by a ½ inch tall circle on a parchment lined cookie

sheet. The dough is quite soft and felt like bread dough. Brush with one tablespoon melted butter and sprinkle with two teaspoons of turbinado sugar.

Bake for 15 minutes, then lower the oven temperature to 325 and continue baking another 10 minutes. Remove the cookie sheet from the oven and brush the shortcake with one tablespoon of melted butter while it is still warm. It can stay on the counter for an hour or so.

To serve, cut the shortcake into wedges, top each piece with about ½ cup of berries and their juice, and top with a dollop of whipping cream. Eat and repeat.

PS: I am actually going to try this with diced peaches (aka peach shortcake) too ... just because.