

All American Shortcakes

Depending on where you spent your summers, shortcake is different everywhere. Here is a biscuit type shortcake. Some like a sponge cake with a well in the center to use.

Yield: 12 servings

2 cups	all-purpose flour	3 tbsp	granulated sugar
1/2 tsp	salt	1/2 cup	unsalted butter
4 tsp	baking powder	1 large	egg
1/2 tsp	cream of tartar	1/3 cup	whole milk

1. In a large bowl, combine the flour, salt, baking powder, cream of tartar and sugar. Toss together with a fork.
2. Cut the butter into small pieces and add it to the dry ingredients. With a pastry blender, work the butter into the dry ingredients, until you have small pieces of butter throughout. Add the beaten egg and milk all at once and stir with fork just until the dough holds together.
3. Place on a floured surface, it will be sticky and knead for about a dozen times.
4. Place into a 9-inch round pan, or pat to 2-inch thickness and cut with a round biscuit cutter. Place on a cookie pan next to each other and bake for 15-20 minutes, or until lightly brown.