



## Strawberry Shortcakes

The first fresh berries of the season deserve the best shortcake. You can use any type of berry or even a mix of berries to enjoy.

Makes 6 servings

Preheat oven to 425°F

Line a baking sheet with parchment paper.

### *Berry Topping:*

3 pints            fresh strawberries (any berry will work)  
1/3 cup            granulated sugar

In a bowl, place 1 pint of berries and crush with a potato masher or large fork to release some of the juices. Add the remainder of the berries and sugar. Mix to combine. Refrigerate for up to two hours while making the shortcakes.

### *Shortcakes:*

2 cup                    all-purpose flour  
1 tbsp                    baking powder  
1/2 tsp                    salt  
3 tbsp                    granulated sugar  
1/2 cup                    unsalted butter, frozen  
1 large                    whole egg, beaten  
1/2 cup + 1 tbsp        whole milk or half and half  
1 large                    egg white, beaten  
2 tsp                      course sugar  
Whipped cream

1. In a large bowl, combine flour, baking powder, salt and granulated sugar with a spoon.
2. Using a box grater with the large holes, grate the frozen butter. Toss to completely coat the butter.
3. Add whole egg and half and half. Using a pastry fork, blend until it gathers. Place mixture onto a floured surface. Pat into a rectangle about 3/4-inch thick. Using a 2-1/2-inch biscuit cutter, cut 6 rounds out of the dough. Place on prepared baking sheet.
4. Brush egg white on top of the shortcakes. Sprinkle with course sugar. Place into preheated oven until light brown on top, 12-14 minutes. Let cool on the pan on a rack for 10 minutes.



5. To serve, using your hands, cut the biscuits horizontally, Place the bottom half on a plate and spoon berries on top, then place the top to finish it off. Add whipped cream if desired to finish the dessert off.