

Strawberry Shortcake

Serves 6-8

I found a better biscuit recipe that is easier than making shortbread with lard. Begin by making a batch of Cream Drop Biscuits (see recipe under Breads).



Equipment:

- large bowl
- Sifter or sieve
- Stand mixer with large bowl

Ingredients:

- 5 pints ripe strawberries (divided)
- 5 Tbsp. sugar (divided)
- 1 cup whipping cream
- 1 tsp. vanilla extract

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☑	Directions	Time (min)
	Rinse strawberries. Set aside 1 pint of the best berries	5
	Hull and slice 4 pints of strawberries	10
	Mix 4 Tbsp. (1/4 cup) sugar with berries. Cover and place in refrigerator for an hour	60
	Stir berries with sugar. Refrigerate for another hour	60
	Pick 6-8 of the best berries. Slice the berries parallel to the long axis, leaving the hull to connect them (see picture)	4
	In a stand mixer, whip 1 pint of cream. Add 1 tsp. vanilla and 1 Tbsp. sugar while mixing and finish at high speed.	4
	Slice biscuits. Alternate biscuit slices with sweetened strawberries and whipped cream. Surround biscuits with more whipped cream and remaining whole berries.	5
	Garnish with sliced berries. Spread to make a fan.	3
	Total	2 hr. 31 min.