

RECIPES

SHORTCAKES

(makes about 14. Unbaked cakes can be frozen.) Preheat oven to 400

2 3/4 c. cake flour
1 tsp. sugar
4 tsp. baking powder
1 1/2 sticks unsalted butter, cold
1 c. heavy cream

Mix dry ingredients in the bowl of a mixer, fitted with the paddle attachment. Cut the butter into 1/2 inch pieces and add. Mix slowly, until the butter is uniformly pea-sized. Add the cream all at once, and mix until a dough forms. Roll out to 3/4 inches and cut with a 3 inch round cutter. Place shortcakes on a parchment lined pan and bake until light brown, 12-15 minutes.

ASSEMBLY

2 pints fresh strawberries
4 tbl. sugar
1 tsp. lemon juice

sweetened whipped cream or ice cream

Just before serving, stem and quarter berries, toss with sugar and lemon juice, allowing a few minutes for juices to develop.

Split shortcakes and spoon berries over bases.

Dollop cream or ice cream onto berries and replace tops.

Serves 4-6