



the ultimate strawberry shortcake

Made with local, slow grown, freshly picked in-season, organic strawberries



yum! I'M MAKING THIS RECIPE

INGREDIENTS | SHOPPING LIST *(Makes 6 Biscuits)*

1 ½ CUPS UNBLEACHED FLOUR (I like King Arthur unbleached)
4 TEASPOONS SUGAR
2 TEASPOONS BAKING POWDER
¾ STICK (6 TABLESPOONS) COLD BUTTER
¾ CUP HEAVY CREAM + MORE TO MAKE FRESH WHIPPED CREAM
STRAWBERRIES | DON'T BE SKIMPY, THE MORE THE MERRIER
ICE CREAM (OPTIONAL)
ORGANIC WHOLE MILK (OPTIONAL)
SALT

PREHEAT OVEN TO 400 DEGREES _____

DIRECTIONS

Cream Biscuits:

In a food processor fitted with the metal blade, pulse together to combine:

Unbleached Flour

Salt (omit if you use salted butter)

Sugar

Baking Powder



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Add the 6 Tablespoons (3/4 stick) cold butter cut into small pieces, and pulse until the mixture resembles coarse crumbs:

Add Heavy Cream and pulse until the mixture just forms a ball.

Dump out the dough on a piece of parchment paper sprinkled with flour and press into a rectangle about 1 inch thick (I do this by covering the dough with another piece of parchment paper). This may require a little more flour on top.

Cut into 6 biscuits and place on a parchment lined baking sheet.

Brush with a little extra heavy cream so they brown and make you look like a domestic goddess.

Bake for 17 minutes, checking after 13. They should be cooked through and golden brown on top.

ASSEMBLE:

When the biscuits are done and ever-so-slightly cooled, assemble the dessert with the toppings.

Toppings:

Strawberries - Cut strawberries into halves or quarters depending on their size. Stir in 2 Tablespoons of sugar and set aside to macerate.

Ice cream - take the ice cream out of the freezer to soften a bit

Make Whipped Cream - I whip heavy cream with a tiiiiny squirt of honey and a teaspoon of vanilla. I whip until quite stiff because I like the buttery texture in this dessert, but, as you wish.

Milk - get the nicest organic whole milk to pour - this is crucial! Trust me! I will warn you, it isn't very pretty, but this is the key to my Strawberry Shortcake.



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