

# Classic Strawberry Shortcake



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Recipe by: Laura Vitale

Serves 6

**Prep Time: 30 minutes**

**Cook Time: 15 minutes**

## Ingredients

### For the biscuits:

- 2 cups of Self Rising Flour
- 1/2 tsp of Baking Soda
- 1-1/2 tsp of Baking Powder
- 1/4 tsp of Salt
- 3 Tbsp of Granulated Sugar
- 1/3 cup of Unsalted Butter, cold from the fridge and diced
- 1 cup of Buttermilk
- Egg wash, one egg beaten with a splash of milk or cream
- 1 Tbsp of Granulated Sugar

### For the Strawberries:

- Couple Cups of Diced Strawberries
- 2 Tbsp of Granulated Sugar
- 2 tsp of Lemon Juice

### For the Whipped Cream:

- 1 1/4 cups of Heavy Cream
- 2 Tbsp of Confectioners Sugar
- Splash of Vanilla Extract

1) In the bowl of your standing mixer, fitted with a paddle attachment, add the flour, baking powder, baking soda, salt, sugar and butter, mix until the butter is well distributed with the dry ingredients and its size resembles the size of peas.

2) Add in the buttermilk, continue to mix until your dough comes together, dump it on your work surface, pull it together into a disk using your hands, wrap in plastic wrap and pop it in the fridge for about an hour or two.

3) Line a large baking sheet with parchment paper and set aside.

4) Roll the dough on a lightly floured surface to 1/2 inch thick, fold it in thirds (like you would fold a letter) roll it out, fold it in thirds again, roll it out to 3/4 of an inch thick, cut out your biscuits in your desired size (I recommend 3 cutter because they are quite rich) place them on your prepared baking sheet, cover loosely with plastic wrap and pop them in the fridge for 10 minutes while you preheat the oven to 400 degrees.

5) Brush the biscuits with egg wash, sprinkle over a light dusting of sugar, pop them in the oven for about 15 minutes or until golden.

6) In a bowl, toss the strawberries with the sugar and lemon juice and set aside. In a separate bowl, using a handheld electric whisk, whip the cream with the sugar and vanilla until it develops semi stiff peaks, pop it in the fridge until you're ready to use.

7) Once the biscuits have cooled, assemble your shortcake and dig in!

