

# Classic Strawberry Shortcake Recipe

## ESTIMATED TIME TO MAKE

Prep: 25 minutes

Bake Time: 12 - 15 minutes

Total Time: 55 minutes

## INGREDIENTS:

### FOR THE SHORTCAKES:

- 2 CUPS ALL-PURPOSE FLOUR
- ¼ CUP GRANULATED SUGAR
- 1 TBSP BAKING POWDER
- ½ TSP SALT
- ½ CUP (1 STICK) COLD UNSALTED BUTTER, CUBED
- ⅔ CUP WHOLE MILK
- 1 TSP VANILLA EXTRACT

### FOR THE FILLING:

- 1 LB FRESH STRAWBERRIES, HULLED AND SLICED
- ¼ CUP SUGAR (ADJUST TO TASTE)

### FOR THE WHIPPED CREAM:

- 1 CUP HEAVY CREAM
- 2 TBSP POWDERED SUGAR
- ½ TSP VANILLA EXTRACT

## INSTRUCTIONS

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#### 1. PREPARE STRAWBERRIES:

- MIX SLICED STRAWBERRIES WITH SUGAR AND LET SIT FOR AT LEAST 30 MINUTES TO MACERATE (DRAW OUT JUICES).

#### 2. MAKE THE SHORTCAKES:

- PREHEAT OVEN TO 425°F (220°C).
- IN A LARGE BOWL, WHISK FLOUR, SUGAR, BAKING POWDER, AND SALT.
- CUT IN BUTTER WITH PASTRY CUTTER OR FINGERS UNTIL MIXTURE RESEMBLES COARSE CRUMBS.
- ADD MILK AND VANILLA; STIR JUST UNTIL COMBINED (DON'T OVERMIX).
- DROP 6–8 MOUNDS OF DOUGH ONTO A PARCHMENT-LINED BAKING SHEET.
- BAKE FOR 12–15 MINUTES UNTIL GOLDEN BROWN. COOL SLIGHTLY.

#### 3. MAKE WHIPPED CREAM:

- BEAT CREAM, POWDERED SUGAR, AND VANILLA UNTIL SOFT PEAKS FORM.

#### 4. ASSEMBLE:

- SPLIT SHORTCAKES IN HALF, SPOON STRAWBERRIES (AND JUICES!) ON THE BOTTOM HALF, TOP WITH WHIPPED CREAM, THEN COVER WITH THE TOP.