

# Berry Shortcakes–Tried & True Recipes

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Serves: 4 | Cook time: 30 minutes

## INGREDIENTS

- 1 pint strawberries or mixed berries
- 1–2 tablespoons granulated sugar
- 1 cup sifted flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- 2 tablespoons shortening or cold butter
- Whole milk, about 5–6 tablespoons or so
- 1 tablespoon melted butter
- Pinch of turbinado sugar, optional
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- 1 tablespoon vanilla pudding powder, optional

## METHOD

### Before:

- Preheat oven to 425°F. Set aside a baking sheet for the biscuits.

### Prepare the berries:

- Rinse the berries and transfer them to a saucepan. Sprinkle 1–2 tablespoons sugar on top. Turn the heat to medium. As soon as the berries begin to bubble, reduce heat to low and simmer for 15–20 minutes. Lightly mash a few of the berries to thicken the syrup further. Turn off the heat and set aside.

### Prepare the biscuits:

- Combine the sifted flour, salt, and baking powder in a bowl. Cut in the shortening or butter using a fork or your fingers until the mixture becomes crumbly, the size of peas.
- Work in the milk, a few tablespoons a time, until it becomes a soft, sticky dough.
- Form the dough into 4 rough biscuits. They don't need to be rolled into perfect circles; the rough edges will crisp up and be better than perfect dough balls!
- Transfer the biscuits to the baking sheet. Brush each biscuit with melted butter and sprinkle a pinch of turbinado sugar on top of each biscuit.
- Transfer to the oven for 11–12 minutes. The bottoms will be golden brown and the top will be a very light golden brown. Remove from the oven and set aside to cool.

### Prepare the whipped cream:

- While the biscuits bake, place the cream in a large bowl with the vanilla extract. If you'd like a more stabilized whipped cream, add the vanilla pudding powder. Using a hand mixer, mix on medium speed until stiff peaks form. Transfer to the refrigerator until needed.

### To serve:

- Cut the biscuits in half and spread a little butter on each one. Pile the warm berries and syrup on top. Spoon the whipped cream on top. Enjoy!