

Idiot's Kitchen Recipe – Strawberry Shortcake

Recipe from www.idiotskitchen.com



Ingredients:

2 cups Flour
3 teaspoons Baking Powder
½ teaspoon Salt
2 Tablespoons Granulated Sugar (regular table sugar)
1/3 cup Shortening (Crisco)
¾ cup Milk
Fresh Strawberries*
Powdered Sugar (also called Confectioner's Sugar)
Heavy Whipping Cream (about 1 cup for 4 servings)
½ teaspoon Vanilla

Prepare the strawberries by rinsing, stemming, and cutting into quarters. Sprinkle 2 Tablespoons of Powdered Sugar over the berries, stir and let sit at room temperature to macerate or create juices. The longer the berries sit, the more juice they will make so you can do this step a couple of hours ahead for very juicy berries.

Preheat the oven to 450 degrees.

Sift 2 cups of Flour, 3 teaspoons Baking Powder, ½ teaspoon Salt, and 2 Tablespoons Granulated Sugar into a large bowl. Re-sift the ingredients two more times for a total of 3 siftings. If you want light, airy biscuits, don't skip this step! Add 1/3 cup shortening to the flour and cut in with a pastry cutter or two dinner knives until the shortening has been broken down into rice-sized pieces.

Make a well in the center of the dry ingredients and add ¾ cup of milk. Stir quickly and vigorously for a minute until the ingredients are all incorporated into a stiff dough ball. Turn the dough out onto a floured surface and knead 10 times until smooth and soft. Pat the dough out to ¼ inch thick and cut with a large biscuit cutter. Place onto a greased baking sheet and sprinkle the tops with sugar. Bake at 450 degrees for 10 -12 minutes until golden brown.

Whip heavy cream with 1-3 Tablespoons of Powdered Sugar (depending on your desired level of sweetness) and ½ teaspoon vanilla. Slice open the shortcake, layer with strawberries and fresh whipped cream. Replace the top and add more berries and cream. Drizzle with strawberry juice.

*Depending on the size you cut your shortcakes, this recipe makes about 4 very large servings. I use 1 quart of strawberries per 2 servings.