

# Strawberry Shortcake

Summer = Strawberry Shortcake.

I have fond childhood memories of picking strawberries at [Malerba's Farm](#) in Norwich, Connecticut. Unfortunately, this time of year, there are NO places to pick strawberries in Phoenix. It is too hot. However, the local grocery stores have California-grown berries that actually taste like strawberries. I researched a good recipe on the internet and found this one from [Two Peas & Their Pod](#).



Preparing the strawberries is very easy. Hull and slice or quarter the berries.



Sprinkle the berries with sugar and stir. As the berries sit in the sugar, they will macerate and get juicy.





As you know, grocery stores offer those spongy individual cakes for this, but nothing beats a homemade biscuit. The prep time for this recipe is approximately 40 minutes...and well worth it.

In a large bowl, sift together the flour, sugar and baking

powder. I like to use unbleached all purpose [King Arthur Flour](#).



In order to have flaky biscuits, it is critical to cut in the butter correctly. You will want to mix it sparingly, allowing for chunks of butter.







Add the heavy cream and vanilla and mix until just combined.





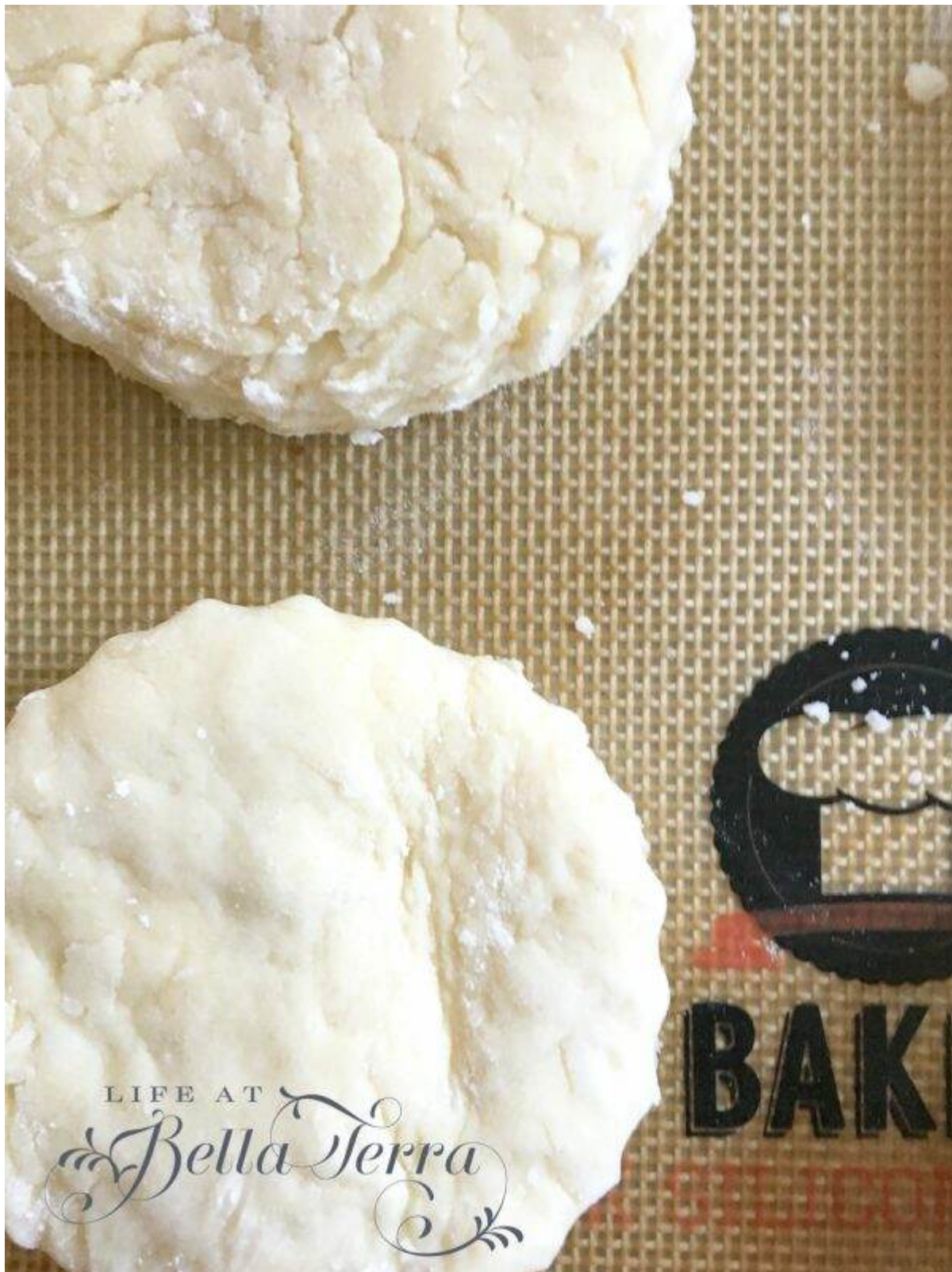
Lightly knead the dough together to incorporate all the crumbly dough pieces. Do not over mix. Press the dough into the circle, about 1-inch thick and cut into rounds.





Place the biscuits on the baking sheet and refrigerate for at least 20 minutes. Brush with heavy cream and sprinkle with sugar. The recipe calls for turbinado sugar (which I didn't have), but I used coconut sugar instead. My guess is any sugar will do.

Bake the biscuits until golden brown, about 15-20 minutes.  
Let cool completely.



Cut the biscuits in half horizontally. Spoon the strawberries over the bottom of the biscuit and add a dollop of whipped cream.







Fruit is nature's candy. Enjoy it all this summer!

*Mary*



Strawberry Shortcake recipe by Two Peas & Their Pod.

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