

Classic Strawberry Shortcake



2 pints of fresh strawberries



Juice of 1 lemon



$\frac{1}{4}$ cup sugar



For the biscuit



3 cups all-purpose flour plus more for dusting



$\frac{1}{2}$ cup plus 2 tablespoons of sugar



1 $\frac{1}{2}$ teaspoons baking powder



$\frac{3}{4}$ teaspoon salt



9 tablespoons of cold butter, cut into small pieces



1 $\frac{1}{4}$ cups plus 1 tablespoon heavy cream



2 eggs



Whipped Cream
6 tablespoons sugar



$\frac{1}{2}$ cup cold heavy cream



Directions

Instructions Checklist

- **Step 1**-Preheat oven to 375 degrees. In a medium bowl, toss strawberries with 3/4 cup sugar; let sit to bring out their juices.
- **Step 2**-In a food processor, pulse flour, baking powder, 1/2 cup sugar, and the salt until combined. Add butter, and pulse until mixture resembles coarse meal but with some pea-size bits of butter remaining, 10 to 12 times. In a medium bowl, whisk together 1/2 cup cream and the eggs; pour over flour mixture, and pulse until some large clumps begin to form, 25 to 30 times.
- **Step 3**-Using a half-cup measuring cup, gently pack dough, invert, and then tap out onto a baking sheet. Repeat to form 8 biscuits. Bake until lightly golden, about 20 minutes. Transfer to a rack to cool, about 15 minutes.
- **Step 4**-Beat remaining 1 1/2 cups cream and 2 tablespoons sugar with the vanilla until soft peaks form.
- **Step 5**-Slice biscuits in half horizontally. Spoon strawberries and their liquid over bottom halves. Spoon whipped cream on strawberries, and replace top halves of biscuits.

Cook's Notes

When forming the biscuits, dip the measuring cup in flour to keep the dough from sticking to the cup.

Quiz

What am I?

1. I am a red and I grow in patches, I have my seeds on the outside.

What am I? _____

2. I am yellow, sour and can be made into a sweet drink.

What am I? _____

3. You can use me to make things sweet.

What am I? _____

4. I am Peppers buddy and I come in a shaker.

What am I? _____

5. You can crack me and scramble me. **What am I?** _____

6. I have a lot of fat in me and I come from a cow.

What am I? _____

7. I am the main ingredient in this recipe, I resemble powder.

What am I? _____

8. You can spread me on toast. **What am I?** _____

Hint: All your answers are in the recipe