



Strawberry Shortcakes

SERVINGS

8-12

TIME

45 minutes

INGREDIENTS

- 1 pint strawberries (about 3 cups, fresh or frozen & thawed)
- 3 tablespoons sugar (less if strawberries are in-season)
- 2 cups all-purpose flour
- 2 ½ teaspoons baking powder
- ¾ teaspoon salt
- 1 tablespoon sugar
- 6 tablespoons cold butter, cut into small pieces
- ¾ cup buttermilk (or use milk + 2 tsp white vinegar or lemon juice)

DIRECTIONS

- Preheat oven to 450°F.
- Combine berries and sugar in a medium sized bowl and toss to coat. Let sit.
- Combine flour, baking powder, salt, and sugar in a medium-sized bowl. Drop in butter pieces and toss with your hands to coat. Continue to combine using your thumb and pointer finger until the mixture resembles coarse bread crumbs.
- Add buttermilk. Combine with a spatula. Turn out onto a cutting board dusted with flour and press to about ¾" thick. Cut into squares or circles using a biscuit cutter. Place on a baking sheet at least 1 inch apart.
- Bake for 10-12 minutes.
- While baking, crush strawberries. Once cool, assemble & top with whipped cream!

EQUIPMENT

- Baking Sheet + parchment
- Cutting Board + knife
- 2 mixing bowls
- Dry and liquid measuring cups and spoons
- Spatula and whisk
- Bench scraper and biscuit cutter (both are optional)

TIPS TO INVOLVE THE KIDS

- Designate an area to get a bit messy!
- Have the kids measure out each of the ingredients and mix the butter into the flour mixture.
- If you have multiple kids, divide the dough evenly that they can each make a few biscuits.
- Let the kids assemble the shortcakes!

EXTRA!

- Top with homemade whipped cream!

