

## Classic Strawberry Shortcake

Serves 6-8

### For the strawberries

900 g ripe strawberries  
50-65 g granulated sugar

### For the scones

260 g all-purpose flour  
50 g granulated white sugar  
2 tsp baking powder  
 $\frac{1}{4}$  tsp salt  
76 g cold unsalted butter  
1 large egg  
1 tsp vanilla extract  
120 ml heavy cream, half and half or milk



### For the topping

240 ml cold whipping cream (35-40% butterfat)  
15-30 g granulated sugar (to taste)

### Scones:

1. Preheat oven to **190C°**. Line a baking sheet with parchment.
2. In a large bowl, whisk together the **flour, sugar, baking powder**, and **salt**. Cut the **butter** into small pieces and blend into the flour mixture with a pastry blender or two knives (or use a food processor). The mixture should look like coarse crumbs.
3. Whisk together the **egg, cream** and **vanilla** extract and add to the flour mixture, mixing just until the dough comes together. **Do not over mix the dough**.
4. Transfer to a lightly floured surface and knead dough gently four or five times and then pat or roll the dough into an 18 cm round. With a 7 cm round cookie cutter, cut out rounds and place the scones on the baking sheet. Brush the tops of the scones with a little **cream** or **milk**.
5. Bake for **about 15-20 minutes** or until nicely browned and a toothpick inserted in the center of a scone comes out clean. Transfer to a wire rack.

### Filling:

1. Wash, hull, and slice the **strawberries**.
2. Place about **one-third** of the strawberries in a large bowl and crush them with a potato masher or fork.
3. Add the remaining sliced strawberries, along with the **sugar**. (The amount of sugar used will depend on how sweet the berries are.)
4. Set aside to macerate at room temperature for **about 30 to 60 minutes**.

### Whipped Cream:

1. Chill the bowl and whisk in the freezer for **about 15-30 minutes**.
2. Place the cream and sugar in the bowl and whip until stiff peaks form. The whipped cream can be covered and stored in the refrigerator for a few hours

### To serve:

1. Cut the scones in half and place the bottom half of the scone (soft side up) on a dessert plate.
2. Top with some of the strawberries and whipped cream.
3. Place the top half of the scone on the strawberries. Top with whipped cream and a few more strawberries. If there is any juice from the strawberries, drizzle a little over the top of the scone. Serve immediately.