



Strawberry Shortcake



Recipe Adapted from SmittenKitchen

Ingredients:

1 2/3 cups (224 grams) all-purpose flour
3 1/2 tbsp (50 grams) sugar
1 tbsp plus 1/2 tsp (20 grams) baking powder
2 hard-boiled egg yolks
1/8 tsp salt
6 tbsp (84 grams) cold unsalted butter, cut into 1/2-inch cubes
2 tsp lemon or orange zest (optional)
2/3 cup (168 grams) plus 1 tbsp heavy cream
1/2 lb strawberries, washed, hulled, and quartered
2 tbsp (25 grams) sugar
1 tbsp lemon juice
1 cup whipping cream, beaten to soft peaks



Directions:

In the bowl of a food processor, combine the flour, sugar, baking powder, egg yolks, and salt. Pulse to combine. Add the butter and zest, if using, and pulse until the flour resembles coarse meal. Add 2/3 cup of cream and pulse until the dough comes together.

Turn the dough out onto a lightly floured work surface and gather into a shaggy mass. Knead a couple times to form a cohesive mass and then pat it into a rough circle about 6 to 7 inches in diameter, 3/4 to 1-inch thick.

Using a sharp knife, cut the circle into 6 wedges and arrange on a parchment-lined baking sheet. Alternately, you can use a cookie cutter to make shapes of your choice. Chill for 20 minutes (or up to 2 hours).

Preheat oven to 350°F. Brush the tops of the shortcakes very lightly with heavy cream and sprinkle lightly with the coarse sugar. Bake until risen and golden brown, 18-20 minutes. Turn the pan around halfway through to ensure even cooking.

While the shortcakes are baking, toss the strawberries, sugar, and lemon juice together in a bowl. Let stand several minutes. (If the strawberries are extremely firm, do this 30 minutes in advance.)

Split the shortcakes in half horizontally and set the tops aside. Place the bottoms on dessert plates and heap strawberries over them. Spoon whipped cream generously over the strawberries and replace the shortcake tops. Serve immediately with any remaining whipped cream on the side.