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Strawberry shortcake

By Susie Iventosch

(Makes nine 2 1/2-inch shortcakes, plus a mini snitcher)

- 1 3/4 cup flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 4 tablespoons butter, cut into cubes
- 4 tablespoons margarine, cut into cubes
- 1/4 cup milk
- 1/4 cup half and half or cream
- *can use all milk, if you prefer

In a large mixing bowl, combine flour, sugar, baking powder and salt. Stir well. Add butter and margarine and with fingers crumble into flour until well integrated. Add milk and cream and mix well into a dough. Roll dough out on a floured cloth or cutting board, to a thickness of 3/4 inch. Cut with 2 1/2-inch diameter round biscuit cutter. (Almost any size you'd like will work, but quantity and cooking time will vary.) Place a couple of inches apart on greased baking sheet, and sprinkle tops with just a smidge of sugar. Bake at 425 degrees for 12-14 minutes, or until golden brown. Cool to room temperature. Can make a day ahead and store in Tupperware or plastic bags.

Strawberries and Whipped Cream to top Shortcake

- 3 1/2 cups fresh strawberries, cleaned, stems and leaves removed and sliced.

- 1 cup heavy whipping cream, whipped to stiff peaks with 1 teaspoons vanilla and 2 tablespoons powdered sugar.

To serve, split shortcake in half horizontally and place one spoonful of whipped cream on bottom half of biscuit and cover with 1/3 cup berries. Add one more spoonful of whipped cream. Place top half over cream and add another dollop of whipped cream and several slices of berries on top. Serve immediately!

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