



BILLINGS FARM & MUSEUM

Strawberry Shortcake

Ingredients:

Biscuit:

2c AP Flour
2 T Sugar
1 T Baking Powder
½ tsp Salt

¼ c Cold Butter
1 c Milk
1 tsp Cardamom

Toppings:

1 ½ c Fresh quartered strawberries
1 T Sugar

¼ c. Heavy Cream
2 Pinches Sugar

Instructions:

1. For the biscuit, sift together all dry ingredients. Once sifted cut in the cold butter chunks with a pastry cutter or fork, creating peas size chunks of the butter.
2. Create a well in the center of the flour and butter mixture and pour in the milk. Mix together just until combined.
3. Using two spoons scoop out eight biscuits onto a half sheet pan lined with parchment paper leaving even space between biscuits. Bake in a 425-degree oven for 12-15 minutes.
4. While the biscuits are in the oven, wash, top, and quarter your fresh strawberries. Sprinkle with the one tablespoon of sugar, stir around and set aside.
5. Combine your ¼ of heavy cream and a few pinches of the sugar and whisk until stiff.
6. After your biscuits have cooled cut one through the middle separating the top and bottom halves, reserve the top.
7. Spoon a large scoop of strawberries over the bottom biscuit. Do the same with the whipped cream over the strawberries. Top with the reserved biscuit. Enjoy!

