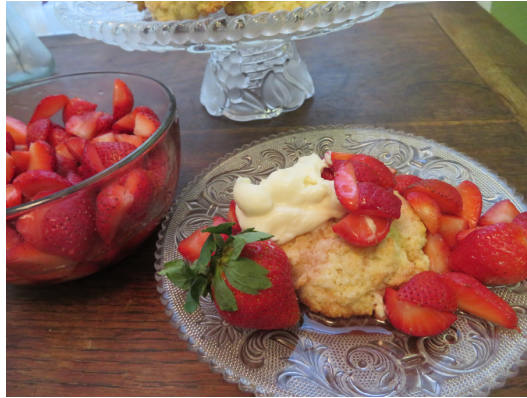


Florida Strawberry Shortcakes



Shortcake Ingredients

2 cups AP flour
2 tsp. baking powder
5 tbsp. granulated sugar
1/3 tsp. salt
1 stick (4 oz.) unsalted
butter, chilled
1 egg

$\frac{3}{4}$ cup (6 oz.) milk
1 tbsp. granulated sugar

Strawberry Ingredients

2# strawberries, washed,
and hull removed
 $\frac{1}{2}$ cup granulated sugar, or
to taste

Cream Chantilly

1 pint (2 cups) chilled
heavy cream, or heavy
whipping cream
 $\frac{1}{4}$ cup granulated sugar
1 tbsp. vanilla extract

Procedure

1. Preheat oven to 400°F.
2. Sift together flour, baking powder, 5 tbsp. sugar, and salt in a bowl.
3. Break butter into small chunks and toss in the dry ingredients. With fingertips, work butter into flour until the pieces are approximately half the size of a dime.
4. Crack egg and beat. Add to bowl. Add milk in one pour. Stir until dough just comes together.
5. Drop large spoonful's onto a sheet pan lined with a silicone liner or parchment paper. Sprinkle with the remaining 1 tbsp. of sugar.
6. Bake for 10-15 minutes, or until cooked through and slightly brown.
7. In the meantime, slice, quarter or chop strawberries. Sprinkle with sugar and stir well.
8. Let berries sit at room temperature until ready for service. Stir occasionally.
9. Using a clean bowl, or a bowl of a stand mixer, combine heavy cream, $\frac{1}{4}$ cup of granulated sugar and vanilla.
10. Beat or whip over medium speed until the cream is fluffy and thick. Keep chilled until ready to serve.

Yields approximately 12 biscuits, 2 qts. of berries with juice, and 1 quart of Cream Chantilly