

STRAWBERRY SHORTCAKES



Makes 12 servings

3 to 4 pint baskets strawberries, cialis hulled and quartered lengthwise

2 to 4 tablespoons sugar

1 to 2 tablespoons lemon juice

1 cup heavy cream

For The Biscuits:

2 cups plus 2 tablespoons flour

¼ cup sugar, plus more for sprinkling

1 tablespoon baking powder

1 teaspoon salt

1½ cups heavy cream

Preheat oven to 425 degrees. Line a large baking sheet with parchment paper.

Place the berries in a bowl and sprinkle with the sugar and lemon juice to taste. Stir gently, then let stand until some syrup forms, at least 30 minutes. Whip 1 cup cream to soft peaks, and refrigerate until serving.

To make the biscuits, in a bowl, stir together the flour, sugar, baking powder, and salt. Use a fork to make a well in the dry ingredients and pour in 1½ cups cream. Working from the center toward the edge of the bowl, use the fork to stir the dry ingredients into the cream until just blended. The dough will be sticky and lumpy. Using a large spoon, scoop dough portions the size of small lemons onto the prepared pan. You should have 12 biscuits. Sprinkle the tops with sugar. Bake until lightly golden, 15 to 17 minutes. Let cool for at least 15 minutes on the pan on a rack, then slice in half horizontally. The biscuits are best served within a couple of hours of baking, but may be refreshed in a hot oven. Or, freeze some unbaked for another time (bake frozen biscuits for 30 minutes).

Place the biscuit bottoms, cut side up, in individual bowls, top with some strawberries and syrup and whipped cream, and then the biscuit tops. Surround with more berries.

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