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| A blue bowl with food in it  Description automatically generated with low confidenceStrawberry Shortcake | | | | |
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| Shortcake Yield: 4 Cakes  Ingredients:   1. 1 c. flour 2. 2 t. baking powder 3. 1/4 t. salt 4. 3 T. sugar 5. 1/4 c. butter 6. ½ c. milk   Directions:   1. Preheat oven to 450. 2. Combine dry ingredients in batter bowl. 3. Cut butter into dry ingredients using cheese grater, and gently mix to coat butter with dry ingredients. 4. Add milk and stir until combined. 5. Drop 4 large spoonfuls of dough on baking sheet lined with parchment paper. 6. Bake 8 minutes. (Bottoms will be golden but tops will look white). | | Strawberry Sauce Yield: 2 cups  Ingredients:   1. 1 c. frozen strawberries 2. 2 T. sugar 3. 1 c. fresh strawberries   Directions:   1. Place frozen strawberries and sugar in microwave safe bowl or on plate, and microwave for 30 seconds. 2. Using a potato masher, mash strawberries and sugar until saucy. 3. Slice fresh strawberries and combine with strawberry sauce – save a few for garnish. 4. Place on top of warm biscuits. | | Whipped Cream Yield: 1 ½ Cups  Ingredients:   1. 2/3 c. heavy cream 2. 1/2 t. vanilla 3. 2 T. powdered sugar   Directions:   1. Pour cream, vanilla and powdered sugar into clean, dry mixing bowl. 2. On high speed, whip cream until it begins to thicken. Approximately 2 minutes.   (Do not over-mix the cream!)   1. Place on top of biscuits and strawberry sauce. |