



### **Strawberry Shortcake**

#### Ingredients:

- 2 cups flour
- 4 tsp baking powder
- Sprinkle of sugar, divided
- Dash of salt
- 1/2 stick unsalted butter
- 3/4 to 1 cup milk
- 2 pounds of strawberries
- 1 pint of cream
- 1 tsp vanilla extract

#### Directions:

1. Mix the flour, baking powder, a pinch of sugar, a dash of salt, and butter together by hand in a large bowl, rubbing everything together until you have pea-sized pieces of butter. Add the milk and mix until you have a wet, sticky dough. Do not overmix.
2. Place the shortcake batter into a greased glass 9-inch pie pan. Sprinkle the top with more sugar.
3. Bake at 350 until the shortbread springs back to the touch, about 25 minutes.
4. Allow to cool. (You can store this at room temperature for up to 12 hours).
5. Meanwhile, rinse the strawberries in a colander. Remove the green tops and quarter them. Cover and chill until ready to serve.
6. Place the heavy whipping cream with a little sugar and vanilla in a whipping siphon and charge with nitrous oxide. You can also whip it with a little sugar and vanilla by hand. Whip it to soft peaks right before you serve your dish.
7. Cut the shortbread into 12 slices. Serve family style with whipped cream and fresh berries.