|  |
| --- |
| Great Strawberry Shortcakes |
| C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0490.JPG   |  |  |  | | --- | --- | --- | | 6 to 8 | cups | sliced strawberries | | 1/2 | cup | plus 1/3 cup sugar, plus more for sprinkling | | 2 1/2 | cups | All- purpose flour | | 3/4 | cup | cake flour | | 2 | tbs | baking powder | | 3/4 | tsp | salt | | 1 | cup | butter, chilled and cut into pieces | | 1 | cup | milk | | 1 |  | egg | | 1 | tbs | water | |  |  | Whipped cream | |
| Combine strawberries and 1/2 cup sugar. Toss and let stand at room temperature 2 hours.  C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0219 (2).JPG C:\Users\Owner\Pictures\Food\Sweetened Strawberries\IMG_0225.JPG  Preheat oven to 425°. Combine 1/3 cup sugar with the next 4 ingredients in a large bowl; cut in butter with a pastry blender until mixture resembles coarse meal.  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0380.JPG C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0383.JPG  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0384.JPG C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0385.JPG  Add 3/4 cup milk and mix with a fork just until dough holds together, adding more milk if needed. Dough should be soft.  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0391.JPG  Turn dough out onto a floured surface and knead gently 8 to 10 times.  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0393.JPG C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0396.JPG  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0400.JPG C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0401.JPG  Pat it out 3/4 inch thick and cut into rounds, using a 2 1/2 inch biscuit cutter.  Place on a greased shiny baking sheet.  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0405.JPG  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0979.JPG C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0981.JPG  Combine egg and water, beating well; brush on tops of biscuits. Sprinkle with sugar.  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0984.JPG C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0986.JPG  Bake for 12 minutes, or until lightly browned. Cool on a wire rack.  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0992.JPG C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0997.JPG    Split and serve with strawberries and whipped cream.  C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0999.JPG C:\Users\Owner\Pictures\Food\Great Strawberry Shortcakes\IMG_0493.JPG  Yield: 10 servings |
|  |

**Let’s make life special by sharing great food with our family and friends! Enjoy!**