

Strawberry Shortcakes.



Serves 8
Time: 45 minutes

For the biscuit:

12 tablespoons chilled unsalted butter, divided

1 1/2 teaspoons kosher salt

1 3/4 teaspoons baking powder

1/2 teaspoon baking soda

4 teaspoons sugar

Zest of 1 lemon

2 1/2 cups all purpose flour

1 cup sour cream

1/3 cup heavy cream

Ingredients continue >>

1. Place a rack in the middle of the oven, preheat to 400° Convection Mode. Line a baking sheet with parchment paper.

2. Whisk the salt, pepper, baking powder, baking soda, sugar, lemon zest, and flour together in a large bowl.

3. Melt 2 tablespoons of butter and set aside. Cut remaining 10 tablespoons butter into 1/2" pieces. Add to dry ingredients and toss to coat. Using your hands, work butter into dry ingredients, smashing between your fingers and flattening it between your palms until there are lots of thin shards and pea-sized bits.

4. Create a well in the center of mixture and add the sour cream and heavy cream. Using a fork and working in circles, mix until large shaggy clumps form. Turn out onto the countertop and knead once or twice until it comes together. If there are any loose bits, add them to center of dough and knead once more to incorporate. The dough will be very dry. Pat dough into an 8"x4" rectangle about 1" thick.

Recipe continues >>

For the berries:

1 1/2 pounds strawberries, cut into quarters or sliced

3 tablespoons sugar

1/2 lemon, juiced

*Toss all ingredients together and let sit until strawberries have released their juices. Can be done a few hours ahead of time.

For the whipped cream:

1 1/2 cup heavy whipping cream

1/3 cup sugar

1 teaspoon vanilla extract

*Add cream, sugar, and vanilla to the bowl of a stand mixer fitted with the whisk attachment. Whip until stiff peaks form.

5. Fold dough in thirds as you would a letter. It doesn't need to overlap perfectly. Pat dough into another rectangle, then fold dough in thirds once more. (You'll have done the folding procedure two times total.) Pat the dough back into an 8"x4" rectangle and straighten up with your hands or bench scraper. (This folding method is what will create those nice flaky layers in your final biscuits.)

6. Cut rectangle in half lengthwise, then cut each half crosswise into 4 squares for a total of 8 biscuits. Transfer biscuits to prepared baking sheet. Brush tops gently with the reserved 2 tablespoons of melted butter; sprinkle the tops with granulated or turbinado sugar. Bake biscuits until golden brown, 16-20 minutes. Serve with whipped cream and strawberries.