

GIANT STRAWBERRY SHORTCAKE

(Heather)

2 cups flour
1/3 cup butter
2 Tbsp. sugar
1 Tbsp. baking powder
1 tsp. salt
3/4 cup milk

1 pound strawberries
1/4 cup granulated sugar

1 cup heavy whipping cream
2 Tbsp. powdered sugar

Preheat oven to 400F. Whisk together flour, sugar, baking powder and salt. Cut butter into flour mixture and work with hands until mixture resembles fine crumbs. Stir in milk just until blended. Bring dough together and place on a floured surface. Knead 20 to 25 times. Pat dough out into a round about 3/4-inch thick and place on a greased cookie sheet.

Bake until golden brown 10-15 minutes. Cool on a rack.

Meanwhile, slice the strawberries and mix with the granulated sugar, leaving at room temperature so they develop juice. Beat the whipping cream with the powdered sugar and refrigerate until needed.

Once shortcake is cool, carefully slice it in half with a long, serrated knife. Assemble the shortcake just before serving so it doesn't get too soggy. Pile the strawberries onto the bottom half and then top with whipped cream. Carefully place the top half on top of the whipped cream.

Serves 6-8.

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