

# Strawberry Shortcake



## INGREDIENTS

### Sweetened Strawberry

- 1 ½ cup strawberries, tossed in ½ cup sugar. (refrigerate until needed)
- Shortbread
- 2 cups all-purpose flour
- 2 tablespoons sugar
- 1 tbps baking powder
- ½ teaspoon salt
- ½ cup unsalted butter, cubed
- 2/3 cup heavy cream

### Toppings

- 24 pieces small strawberries, stems removed, cut in half
- 3 cups sweetened whipped cream
- 2 cups strawberries, stem on, cut lengthwise
- Powdered sugar for dusting

## PROCEDURE

1. To Make the Shortbread: Mix flour, sugar, baking powder, and salt in a processor, pulse with butter until it resembles small beads. Drizzle cream just until dough comes together. Wrap using cling wrap and rest for 15 mins.
2. Roll dough into 1" thickness. Cut with 2" circle cookie cutter. Place in a parchment or Silpat lined pan and bake for 12-15 mins at 400°F, then let cool.
3. Cut the cooled shortbread in half. On top of half a shortbread, line the outside with strawberries. Put 1 tsp of sweetened strawberry in the middle, making sure not to over fill, and then put sweetened whipped cream on top. Place the other half of shortbread and refrigerate for 15 mins.
4. Using a piping bag, pipe whipped cream on top, then place half a strawberry on top. Sprinkle powdered sugar and serve!

