



The Little French Bakery

Strawberry Shortcakes

Prepare the Berries:

1 quart strawberries (more or less depending on your berry consumption!)
3/4 cup confectioners or granulated sugar (divided)
1 Tbsp Grand Marnier or Orange Liqueur (optional)
1 to 1 1/2 pints heavy whipping cream - very cold

Clean the berries and slice as desired. Sprinkle with 1/2 cup sugar and liqueur. Gently mix,

Cover and allow the mixture to rest for at least one hour. release their juices.

For the Shortcakes:

4 cups flour
6 tsp baking powder 1/2 tsp baking soda 1 tsp salt
2 Tbsp granulated sugar
1/4 tsp grated/ground nutmeg 2/3 cup oil
1 1/2 cups milk
2 eggs

Preheat your oven to 425 degrees F.

with parchment paper (or grease the baking sheet). In a large bowl combine the dry ingredients. Whisk with a fork or whisk to mix completely.

In another bowl, whisk together the wet ingredients.

Add the wet to the dry ingredients. Fold together gently being careful not to overmix. Using an ice cream scoop or large spoon, dry biscuit dough on to the baking sheet. Y



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You should have approximately twelve shortcakes.

Place baking sheet in oven. Bake for 10-12 minutes or until the shortcakes are golden brown. Pay careful attention that the bottoms do not over bake and become too dark.

While the biscuits are baking, add the remaining sugar to the cream. Whip the heavy cream to medium/firm peaks. Be sure your whisk or mixer, and cream are very cool. To assemble, slice shortcakes across. Place a dollop of whipped cream on the bottom half. Top with sliced berries. Add more cream and the top of the shortcake and enjoy!

Make sure oven rack is in the center. Line a baking sheet

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