

Strawberry Shortcakes



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
vanilla ice cream



Choose only fully ripe, firm, red strawberries. Berries picked too soon will not ripen and will be less sweet. Wash the berries just before slicing; otherwise they will become too soggy to use.

SHOPPING LIST

- strawberries
- light cream
- whipped topping
- cocoa powder

ON HAND

- flour
- sugar
- salt
- baking powder

INGREDIENTS

- 1½ cups all-purpose flour
- ⅔ cup sugar
- 1 tablespoon baking powder
- 3 tablespoons unsweetened cocoa powder
- ¼ teaspoon salt
- ¾ cup light cream or half-and-half
- 1 pint strawberries, sliced
- Nondairy whipped topping

SERVES 6

COOK'N *Express*

• Dollops of leftover whipped topping can be frozen on a sheet of plastic wrap, then stored in plastic bags for instant garnishes.

Add a frozen whipped topping dollop to coffee or hot chocolate and serve with the shortcakes.

Make Ahead

Bake the shortcakes 1 or 2 days ahead, cool completely, then wrap in plastic wrap and store at room temperature.

♦ VARIATION

All fresh berries work well in this recipe. Try red raspberries, blueberries or blackberries.

- 1** Preheat oven to 425°F. Combine flour, sugar, baking powder, cocoa and salt in a bowl. Gradually add cream, mixing with a wooden spoon until mixture clings together.



- 2** Lightly grease a baking sheet or spray with cooking spray. Knead dough on a lightly floured surface for about 1 minute. Pat dough into a ¾-inch-thick rectangle.

- 3** Cut pastry dough into 6 rounds using a 2½-inch biscuit cutter. Arrange dough rounds on prepared baking sheet. Bake for about 15 minutes. Place on a wire rack to cool.



- 4** Split shortcakes in half. Top 6 of the halves with strawberries and whipped topping; replace tops. Top with more whipped topping and strawberries.