



# strawberry shortcakes

These mile-high strawberry shortcakes are bloody brilliant...scone-like, flaky and buttery biscuits hug layers of vanilla whipped cream and Grand Marnier-infused strawberries.

MAKES: 10-12 SHORTCAKES



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## ingredients

### Buttermilk Biscuits

- 2 cups flour
- 2 tbsp sugar
- 1 tbsp baking powder
- 1/2 tsp kosher salt
- 1/2 cup cold butter, cut into small pieces
- 3/4 cup heavy cream
- 1/4 cup buttermilk

2 tbsp heavy cream

- 2 cups strawberries, hulled and chopped
- 1 tbsp Grand Marnier, optional

### Vanilla Whipped Cream

- 1 cup heavy cream
- 2 tbsp icing sugar
- 1 tsp vanilla extract

icing sugar, for dusting

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## directions

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper.
2. In a large bowl, combine flour, sugar, baking powder and salt. Cut the butter into the flour mixture with your fingers until it resembles coarse meal. Add cream and buttermilk, stirring until mixture comes together. Turn dough out onto a lightly floured surface and knead gently a few times, just until dough comes together.
3. Roll dough out to approximately 3/4-inch thick. Using a 2-inch square or round cookie cutter, cut out 10-12 biscuits. Place on baking sheet and brush tops with 2 tbsp of cream. Bake 12 minutes or until tops are lightly browned.
4. In a small bowl, toss together chopped strawberries and Grand Marnier. Set aside.
5. For the whipped cream, place cream, icing sugar and vanilla in the bowl of an electric mixer. Using the whisk attachment, whip until soft peaks form.
6. To assemble, place each biscuit horizontally in half. Spoon strawberries on the bottom half, add a large spoon of whipped cream and place the other half of the biscuit on top. Dust with icing sugar and serve immediately.

