**Strawberry Shortcake**

**Strawberries:**

1 pt. strawberries

¼ cup sugar

**Shortcake:**

2 cups flour

1 ½ Tbsp. sugar

Pinch of salt

3 tsp. baking powder

1 stick + 1 Tbsp. butter

½ cup + 2 Tbsp. milk

**Whipped Cream:**

1 ½ cups heavy cream

¾ cup powdered sugar

**INSTRUCTIONS**

1. Preheat oven to 450º.

**Strawberries:**

1. Wash, hull and quarter the strawberries.
2. Mix with sugar and set aside for 10-15 minutes.

**Shortcake:**

1. Mix flour, sugar, salt, and baking powder together in a medium sized bowl.
2. Cut the 1 stick of butter into the flour mixture with the pastry knife.
3. Stir in milk until it forms a soft dough.
4. Knead on the counter 5-10 times, adding flour as necessary.
5. Roll out to ½ inch thickness.
6. Cut into shapes with a biscuit or cookie cutter. Put on a lightly greased ½ sheet pan.
7. Melt the 1 Tbsp. butter. Brush the tops of the shortcakes with butter.
8. Bake 10-15 minuts.

**Whipped Cream:**

1. Fit the Kitchenaid with the whip attachment.
2. Whip cream and sugar together.