

Published June 29, 2016

Strawberry Shortcake with Strawberry Glaze

By Susie Iventosch



This Strawberry Shortcake is a summer delight. Photo Susie Iventosch

Shortcake

(Makes about 1 dozen)

INGREDIENTS

2 cups all-purpose flour

6 Tbsp. granulated sugar

2 1/2 tsp. baking powder

1/4 tsp. baking soda

1/2 tsp. salt

1 stick (4 ounces or 1/2 cup) butter

1 egg

1/4 cup whipping cream

1/4 cup sour milk (milk with 1/2 tsp. cider vinegar mixed in)

DIRECTIONS

Preheat oven to 425 degrees. Spray or grease a baking sheet, or cover with parchment paper.

In a large bowl, mix flour, sugar, baking powder, baking soda and salt. Cut the stick of butter into small pieces and add to dried mixture. Using finger tips or a pastry cutter, cut butter into dried mixture until butter is blended in and crumbly.

In a large glass measuring cup, or a small bowl, beat egg with cream and sour milk, and stir wet mixture into dried with a large fork until well-blended. Gather it into a large ball and turn out onto a floured cutting board. Roll out until about 3/4 inches thick. Cut into 12 round biscuits with a biscuit cutter. Dip cutter into flour as needed to keep from sticking.

Place biscuits onto prepared baking sheet and bake for approximately 12-14 minutes, or until golden brown on top. Remove from oven and cool on a cooling rack until ready to use. Can be prepared a day or two ahead.

Strawberry Glaze

INGREDIENTS

2 cups fresh strawberries, stems and leaves removed

1 cup water

3 Tbsp. cornstarch
3/4 cup granulated sugar

DIRECTIONS

Place strawberries and water in a sauce pan. Bring to a boil and boil for about 4-5 minutes. Turn off heat, and mash berries with a large spoon. Pour mixture through a sieve, scraping the fruit through the sieve to get as much flavor as possible. Discard any leftover strawberry pulp that won't get through the sieve. Use a spatula to scrape the bottom of the sieve, because there is a lot of good stuff that will accumulate there. Add it to the sieved liquids.

Mix cornstarch with about 1-2 tablespoons of hot water, in order to make a paste. This prevents the cornstarch from getting lumpy. Add cornstarch-water and sugar to the strawberry mixture. Bring to a boil, and continue on a rolling boiling for a few minutes, stirring occasionally, until mixture thickens and coats the back of a spoon. Remove from heat and cool completely. Refrigerate until ready to use.

Strawberries

2 pints of fresh strawberries (Reserve 1 fresh berry per serving for garnish.)

3 Tbsp. powdered sugar

1 tsp. vanilla extract

Remove stems, leaves and any bad spots from the strawberries. Cut into bite-sized pieces and toss together with powdered sugar and vanilla. Refrigerate until ready to use.

Whipped Cream

1 cup heavy whipping cream

1 tsp. vanilla

2 Tbsp. powdered sugar

Whip cream until stiff peaks. Fold in vanilla and sugar.

To Serve:

Cut shortcakes in half horizontally. Place a spoonful of berries over the bottom half. Then add a large spoonful of the strawberry glaze and a dollop of the whipped cream. Place top half over the bottom portion and repeat the process. Garnish with a whole or half strawberry on top! Serve extra glaze in a bowl for added flavor.

Reach the reporter at: suziven@gmail.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA