



Another delicious recipe from
Tanya's Kitchen

Strawberry Shortcake

Ingredients

1 pint strawberries
2 cups all purpose flour
1 Tbsp. Baking Powder
4 Tbsp. sugar
Pinch Salt
1 ¼ cups of heavy cream
Fresh mint

Directions

- Add all dry ingredients into a mixing bowl. Stir in the heavy cream and mix well
- On a clean surface sprinkle with flour, gently work the dough until incorporated
- Roll out the dough and cut into biscuits. Any remaining dough pieces can be re-worked and re-rolled to cut out more biscuits.
- Place biscuits on a greased cookie sheet and bake in a 425 degree oven for about 14 minutes
- Quarter the strawberries and sprinkle with sugar. Mix well and set aside
- Whip the heavy cream until you have “soft peaks” and a small amount of sugar to sweeten the cream. Refrigerate while waiting to assemble shortcakes
- You can find all these ingredients at all your Foster's Food Fair IGA stores

To assemble the Strawberry Shortcakes:

Cut the biscuits in half; place the bottom half on a plate
Add a spoonful of strawberries then a dollop of cream
Place the top of the biscuit on the cream
Garnish with a fresh mint