

Strawberry-Lemon Shortcakes

FOR THE LEMON SHORTCAKES:

2 C all-purpose flour
1/4 C granulated sugar
1 T baking powder
1/2 t salt
Zest of 2 lemons

1/2 C cold unsalted butter, cubed
2/3 C heavy cream
1 lg egg
1 t vanilla extract

STRAWBERRY FILLING

1-pound fresh strawberries, hulled and sliced
1/4 C granulated sugar
1 T lemon juice

1/2 C brewed [Strawberry-Lemon Shortcake tea](#), cooled

WHIPPED CREAM

1 C heavy cream
2 T confectioner's sugar

1 t vanilla extract

LEMON SHORTCAKES

1. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, salt, and lemon zest.
3. Cut in the cold butter using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
4. In a separate bowl, whisk together the heavy cream, egg, and vanilla extract.
5. Pour the wet ingredients into the dry ingredients and mix until just combined.
6. Turn the dough out onto a lightly floured surface and knead gently until it comes together.
7. Pat the dough into a 1-inch-thick round and cut out shortcakes using a biscuit cutter.
8. Place the shortcakes on the prepared baking sheet and bake for 15-18 minutes, or until golden brown.
9. Let the shortcakes cool on a wire rack.

STRAWBERRY FILLING

1. In a medium bowl, combine the sliced strawberries, sugar, lemon juice, strawberry tea, and wild strawberry tisane.
2. Toss to coat and let sit for at least 30 minutes to macerate, allowing the flavors to meld together.

WHIPPED CREAM

1. In a large bowl, whip the heavy cream, confectioner's sugar, and vanilla extract until soft peaks form.

ASSEMBLY

1. Slice the cooled lemon shortcakes in half horizontally.
2. Spoon a generous amount of the strawberry filling onto the bottom half of each shortcake.
3. Top with a dollop of whipped cream.
4. Place the top half of the shortcake over the whipped cream.
5. Top with more strawberry filling and whipped cream or a scoop of Vanilla or Strawberry Ice Cream (optional)
6. Serve immediately and enjoy!

To slightly thicken your STRAWBERRY FILLING, you can use a few simple methods:

CORNSTARCH METHOD

INGREDIENTS:

1 T cornstarch

2 T cold water

INSTRUCTIONS:

1. In a small bowl, mix the cornstarch and cold water until smooth.
2. Add the cornstarch mixture to the strawberry filling.
3. Heat the filling in a saucepan over medium heat, stirring constantly until it thickens. This should take about 2-3 minutes.
4. Let the filling cool before using it in your shortcake.

GELATIN METHOD

INGREDIENTS:

1 t unflavored gelatin

2 T cold water

INSTRUCTIONS:

1. In a small bowl, sprinkle the gelatin over the cold water and let it sit for a few minutes to bloom.
2. Heat the strawberry filling in a saucepan over medium heat.
3. Once the filling is warm, stir in the bloomed gelatin until fully dissolved.
4. Remove from heat and let the filling cool and thicken.

REDUCTION METHOD *(PREFERRED METHOD)*

INSTRUCTIONS:

1. Pour the strawberry filling into a saucepan.
2. Simmer over medium heat, stirring occasionally, until the liquid reduces, and the filling thickens to your desired consistency. This may take 10-15 minutes.
3. Let the filling cool before using.