

# Strawberry Shortcake



## Servings: 4

*1 cup all-purpose flour*

*1/2 cup sugar*

*1 1/2 teaspoons baking powder*

*1/4 teaspoon salt*

*2 tablespoons unsalted butter, cold*

*1/2 cup milk*

*fresh strawberries*

*whipped cream*

In a bowl combine all-purpose flour, sugar, baking powder, and salt.

Cut in unsalted butter until the mixture resembles coarse crumbs.

Add milk reserving 2 tablespoons until a thick batter forms.

Drop 8 mounds of the biscuit batter onto a baking sheet lined with parchment paper. Brush the top of each biscuit with the reserved milk.

Bake in a 375°F oven for 14-16 minutes or until golden brown.

Layer 2 biscuits with fresh strawberries and whipped cream.

Serve

---

Per Serving (excluding unknown items): 281 Calories; 7g Fat (22.3% calories from fat); 4g Protein; 51g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 296mg Sodium; 27g Total Sugars; trace Vitamin D; 168mg Calcium; 2mg Iron; 76mg Potassium; 232mg Phosphorus. Exchanges: .