



Sunday Supper Shortcake

PREP TIME

25 minutes

COOK TIME

15 minutes to 20 minutes

SERVES

8

INGREDIENTS

For the strawberries:

- 2 pounds strawberries, rinsed, stems removed, and quartered
- 1/4 cup granulated sugar
- Juice of 1 medium lemon (2 to 3 tablespoons) — zest the lemon first, and reserve the zest for the biscuits

For the biscuits:

- Finely grated zest of 1 lemon (about 1 tablespoon)
- 1/4 cup plus 1 teaspoon granulated sugar, divided
- 2 cups all-purpose flour, spooned and leveled
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 8 tablespoon (1 stick) cold unsalted butter, cut into pieces
- 1 1/4 cups cold heavy cream

For the whipped cream:

- 1 1/2 cups cold heavy cream
- 2 tablespoons granulated sugar

INSTRUCTIONS

1. Combine 2 pounds quartered strawberries, 1/4 cup granulated sugar, and 2 to 3 tablespoons lemon juice in a large bowl and toss to combine. Set aside to macerate while you make the biscuits.
2. Line a baking sheet with parchment paper and heat oven to 400°F. Place 1 tablespoon lemon zest and 1/4 cup of the sugar in a large bowl. Rub between your fingertips until the sugar is aromatic.
3. Add 2 cups all-purpose flour, 1 tablespoon baking powder, and 1 teaspoon kosher salt and stir with a fork.
4. Add 8 tablespoons cold unsalted butter (cut into pieces) and use your fingers to rub the butter into the flour mixture until it forms pea-sized pieces.
5. Drizzle in 1 1/4 cups cold heavy cream and mix with a fork until combined. (Dough will be sticky.)
6. Form the dough into 8 large, tall mounds using a large spoon or ice cream scoop and space 2 inches apart on the prepared baking sheet (the taller the mounds of dough, the easier they will be to slice in half). Sprinkle the top of the biscuits with remaining 1 teaspoon sugar.
7. Bake until the bottoms of the biscuits are deeply golden and the tops are lightly brown, 15 to 20 minutes.
8. Combine 1 1/2 cups cold heavy cream and 2 tablespoons granulated sugar in the bowl of a stand mixer fitted with the whisk attachment and beat on medium-high speed just until stiff peaks form (do not overwhip), about 90 seconds. (Alternatively, use a large bowl and an electric hand mixer.)
9. Split the biscuits in half crosswise. Spoon strawberries over the bottom half and top with a dollop of whipped cream. Finish with the top biscuit.