



JERNEJ KITCHEN

STRAWBERRY SHORTCAKES WITH WHIPPED CREAM

Strawberry Shortcakes with Whipped Cream are made with 6 ingredients only and are the perfect spring and summer treat. Not too sweet and absolutely tasty.

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	20	MINUTES

SCONES

400 g all-purpose flour
100 g sugar
1 tbsp baking powder
170 g cold butter (Mu cuisine)
300 g cold whipping cream (Mu cuisine)

STRAWBERRIES AND CREAM

250 g fresh strawberries
2 tbsp sugar
150 g whipping cream (Mu cuisine)

TOOLS AND EQUIPEMENT

food processor (optional)
bowl
spatula
baking tray
baking paper
electric mixer

Sponsored

MAKE SCONES BATTER

Preheat your oven to 200 °C / 390 °F. In a large bowl of a food processor sift together flour, sugar, baking powder, pinch of salt and small cubes of cold butter. Pulse until the batter is just combined. There may still be visible parts of butter. Transfer to a large bowl, add cold whipping cream and stir to combine.

SCONES

Flour a clean work surface. Transfer the dough to a work surface and gather the dough together to form a rectangle. Fold the dough into thirds, as you would a letter. Form a rectangle. Dip a pastry cutter (8cm (3-inch) in diameter) in flour and cut out 8 circles (about 2 cm (0.8-inch) thick). Make sure not to twist the pastry ring around or there scones won't be as brittle as wanted.

BAKE

Put the scones on a baking tray lined with baking paper. Make sure there's enough space between each scone. Brush the top of each scone with a little extra whipping (not whipped) cream. You can optionally sprinkle with sugar. Place in the oven and bake for about 18 - 20 minutes or until golden and risen.

STRAWBERRIES AND CREAM

While the scones are baking, clean your strawberries, cut large ones in half. Place them in a bowl with two tablespoons of sugar, combine and leave to macerate for a few minutes. Whip the whipping cream.

SERVE

Remove baked scones from the oven and leave them to cool for about 15 minutes, then cut them in half lengthwise. Serve with fresh macerated strawberries, whipped cream. Optionally you

can also add remaining strawberry liquid from macerating and fresh mint leaves.