

# Strawberry Shortcakes

## Ingredients

### Biscuits

- 3 cups all-purpose flour
- 6 tablespoons sugar
- 5 teaspoons baking powder
- 3/4 teaspoon salt
- 3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into 1/2-inch cubes
- 1/2 cup plus 2 tablespoons chilled heavy whipping cream
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1/4 cup chilled buttermilk

### Whipped Cream and Berries

- 2 1/4 cups chilled heavy whipping cream
- 5 tablespoons powdered sugar
- 1 1/4 teaspoons vanilla extract
- 12 ounces strawberries, quartered
- 2 1/2-pint containers raspberries
- 2 1/2-pint containers blueberries
- 3 tablespoons sugar

## Preparation

### Biscuits

Preheat oven to 400°F. Line the baking sheet with parchment paper. Whisk first 4 ingredients in large bowl. Add butter. Cut in until coarse meal forms. Whisk 1/2 cup cream, 1 egg, and extracts in small bowl; mix into dry ingredients. Gradually add buttermilk; toss until moist clumps form. Gather dough into ball; flatten into disk.

Press the dough out on floured surface to 9-inch round. Cut out 2 1/2-inch-diameter rounds. Gather scraps and repeat, cutting total of 12 rounds. Place on prepared sheet. Whisk 1 egg and 2 tablespoons cream in small bowl for glaze. Brush some on rounds.

Bake biscuits until golden and tester inserted into center comes out clean, about 18 minutes. Transfer to rack and cool.

### Whipped Cream and Berries

Beat cream, powdered sugar, and vanilla in large bowl until peaks form. Toss berries and 3 tablespoons sugar in another large bowl; let stand until juices form.

Halve biscuits. Place bottoms in bowls. Top with berries, then cream and tops.

Makes 12 biscuits.