

STRAWBERRY SHORTCAKE

Makes 8

For the shortcake:

2 cups plus 2 tablespoons all-purpose flour
½ teaspoon salt
1 tablespoon baking powder
5 tablespoons sugar (divided)
½ cup unsalted butter, frozen
1 large egg, beaten
½ cup light cream
1 large egg white, lightly beaten

1 baking sheet, greased or lined
with parchment or wax paper

2 ½ inch cutter

For the filling:

Approximately 11-16 ounces strawberries
1 tablespoon sugar
Few drops of balsamic vinegar
1 cup heavy cream, whipped, or crème fraîche

Preheat oven to 425° F.

Mix the flour, salt, baking powder, and 3 tablespoons of the sugar in a bowl. Grate the butter into these dry ingredients and use your fingertips to finish crumbling the butter into the flour. Whisk the egg into the cream, and pour into the flour mixture a little at a time, using a fork to mix. You may not need all of the egg cream to make the dough come together, so go cautiously.

Turn the dough out onto a lightly floured surface, and roll gently to a thickness of about ¾ inch. Dip the cutter in flour and cut out as many rounds as you can. Work the scraps back into a dough, re-roll and finish cutting out – you should get 8 in all. Place the shortcakes about 1 inch apart on a baking sheet, brush the tops with the egg white, and sprinkle with the remaining 2 tablespoons of sugar. If it helps with the rest of your cooking, or life in general, you can cover and refrigerate them now for up to 2 hours.

Bake for 10-15 minutes, until golden brown, and let them cool for a short while on a wire rack. Meanwhile, crush half the strawberries with a spoonful of sugar and the few drops of balsamic vinegar, and halve the remaining strawberries, depending on their size. Whip the heavy cream, if you're using.

The shortcake should be eaten while still warm, so split each one across the middle and cover with a spoonful of the crushed strawberry mixture, a few halved or quartered strawberries, then dollop some whipped cream or crème fraîche on top, and set the top back on.

Source: *How to be a Domestic Goddess* by Nigella Lawson