



CANADA AGRICULTURE
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DU CANADA



Strawberry Shortcake



Celebrate Canada Day with this classic dessert sure to please everyone! The star of this recipe is strawberries which are grown locally with their peak season between June and July in Ontario.

Ingredients

For the strawberries:

4 cups (1L) diced strawberries
2 tbsp (30 ml) granulated sugar

For the biscuits:

2 ½ cups (625 ml) all-purpose flour
2 tbsp (30 ml) baking powder
2 tsp (10 ml) granulated sugar
1 tsp (5 ml) salt
½ cup (125 ml) cold butter, diced in cubes
1 cup (250 ml) buttermilk

For the Whipped Cream:

1 cup (250 ml) 35% whipping cream

Preparation

In a large bowl, stir the strawberries and the sugar together. Cover and set in the refrigerator until ready to use. This will allow the strawberries to release their juices.

For the biscuits: Preheat the oven to 425°F (220°C). Line a cookie sheet with parchment paper.

In a large bowl, combine the flour, baking powder, granulated sugar, and salt. Add the butter to the dry ingredients. Using a pastry blender, cut in the butter until it resembles breadcrumbs. Add the buttermilk and mix just until combined. Turn the dough out onto a floured surface and knead 2 or 3 times until well blended. Gently pat the dough out until it's about ½ - 1 inch thick. Use the rim of a glass to cut out biscuit shapes. Place the biscuits on the lined baking sheet. Bake until slightly golden, about 10 to 15 minutes.

Make the whipped cream using a hand mixer or a stand mixer fitted with a whisk attachment. Beat on medium high speed until soft-medium peaks form, about 3 minutes.

Slice the biscuits in half and layer with strawberries and whipped cream. Serve and enjoy!