



Strawberry Rhubarb Shortcakes

Roasting the strawberries and rhubarb brings out a sweet deep flavor. The buttermilk gives the shortcakes and whipped cream a tang which compliments the tartness of the rhubarb.

INGREDIENTS

Strawberry Rhubarb

- 1 lb strawberries, quartered
- ¾ lb rhubarb, diced ¾-inch
- ¾ cup granulated sugar
- ¼ teaspoon salt
- 1 teaspoon lime juice

Shortcake

- 2½ cups flour
- ½ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon table salt
- 12 tablespoons butter, cold and cut into ½" pieces
- ⅔ cup buttermilk
- 1 teaspoon vanilla extract
- 1 tablespoon butter, melted
- 1 tablespoon coarse sugar

Whipped Cream

- 1 cup heavy cream, cold
- ¼ cup buttermilk, cold
- ¼ cup confectioner's sugar
- ½ teaspoon vanilla

DIRECTIONS

Strawberry Rhubarb

- 1) Adjust oven rack to the upper-middle position and preheat to 325°F.
- 2) In a large bowl, combine strawberries, rhubarb, sugar, salt, and lime juice. Let sit for 30 minutes.
- 3) Pour the mixture onto a rimmed baking sheet, spreading it evenly. Cover with aluminum foil and bake for 20 minutes.
- 4) Uncover the pan, stir the mixture, and cook until a knife inserted into the rhubarb meets little resistance, about 10 more minutes. Remove from the oven and allow to cool.

Shortcakes

- 1) Preheat oven to 400°F.
- 2) In a food processor, combine the flour, sugar, baking powder, baking soda, and salt. Pulse 10 times to mix.
- 3) Add the cold butter and pulse until the butter is in ¼-inch pieces, about the size of peas.
- 4) With the food processor running, add the buttermilk and vanilla until the dough just starts to form.
- 5) Turn the dough onto a lightly floured surface and knead until combined.
- 6) Shape into an 8" x 4" rectangle, about 1¼" high. Cut the dough into eight squares and place them on a rimmed baking sheet, 2 inches apart.
- 7) Brush the tops with melted butter and sprinkle with coarse sugar. Bake for 15-20 minutes, until golden brown. Allow to cool for 10 minutes.

Whipped Cream

- 1) In a large bowl, combine the cream, buttermilk, confectioner's sugar, and vanilla extract.
- 2) Beat with a mixer until stiff peaks form.

Assemble

- 1) Cut the shortcakes in half and place each bottom half on a plate.
- 2) Divide the strawberry rhubarb mixture over the bottom shortcakes.
- 3) Dollop with whipped cream and set the shortcake tops on. Serve immediately.

