

MORTON & BASSETT SPICES®

Cardamom Cream Strawberry Shortcake



- 1 pound of fresh strawberries, cut into small slices
- ½ cup white sugar, plus 3 tablespoons
- 4 cups flour
- ¼ teaspoon salt
- 1 ½ tablespoons baking powder
- ¾ cup butter, softened
- 2 tablespoons butter, melted
- 1 ¼ cups whipping cream, plus 1 cup chilled
- ½ teaspoon Morton & Bassett Pure Vanilla Extract
- ½ teaspoon Morton & Bassett Ground Cardamom

Preheat the oven to 450°F. Place sliced strawberries in a medium mixing bowl. Using a fork, crush some of the strawberries to release the juices. Add ½ cup sugar, gently mix, and set aside. In a large mixing bowl, add flour, salt, baking powder, and remaining 3 tablespoons of sugar. Add softened butter and mix into the dry ingredients using a hand mixer. When slightly incorporated, add 1 ¼ cups whipping cream, creating a soft dough. On a lightly floured surface, knead dough for 1 minute before rolling it out to ½ inch thickness. Using a cookie cutter or lightly buttered glass, cut out dough into biscuits. Line a baking sheet with parchment paper, add biscuits, and top each one with a teaspoon of melted butter. Bake for 10-15 minutes, or until the tops of biscuits are lightly golden brown. Remove from the oven and let cool. Gently pull each biscuit apart to form the shortcakes. In a medium mixing bowl, add remaining 1 cup chilled whipping cream. Add M&B Vanilla Extract and M&B Ground Cardamom. Using a hand mixer or immersion blender, beat the whipping cream until it thickens and peaks form. Serve by topping the bottom shortcake with strawberries, followed by the top shortcake, and a dollop of whipped cream.

Servings: 6 | Time: 1 hour



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