

# STRAWBERRY SHORTCAKE WITH CREME FRAICHE WHIPPED CREAM

*Rusty Hinges Ranch*



## INGREDIENTS:

### Biscuit Mix

- 1lb Della Fattoria biscuit mix
- 2 cups heavy cream, *reserve 1 Tablespoon*

### Crème Fraîche Whipped Cream

- 1 cup cold heavy cream
- 3 Tablespoons powdered sugar
- 1 teaspoon vanilla extract
- 1/2 cup crème fraîche
- 3 Tablespoons granulated sugar

### Strawberries

- 1 pound strawberries
- 3 Tablespoons sugar
- juice of 1/2 lemon

## INSTRUCTIONS:

### Strawberries:

1. Cut tops from strawberries and slice lengthwise.
2. Add sliced strawberries, sugar and lemon juice to a bowl and gently stir to combine.
3. Let sit at room temperature while making the biscuits and whipped cream.

### Biscuit Mix:

1. Pour mix into a bowl, create a well (or fist sized divot) in the middle and pour in cream. Using a spatula, mix until just combined. Don't over mix!
2. Transfer dough to a lightly floured surface and gently flatten into a rectangle, then fold in half. Repeat this once more (flattening & folding) to create layers.
3. With a bench scraper or knife, square off the edges and roll into 6x9 rectangle.
4. Cut into 6 even pieces and brush with reserved cream. Place on parchment lined baking sheet and bake for 30-40 minutes, rotating halfway through.

### Whipped Cream:

1. Chill a large bowl in the freezer for 10 minutes.
2. Once bowl is chilled, remove from freezer, add cream and whisk until soft peaks form - you can do this by hand or with an electric mixer. Add in the powdered sugar and vanilla extract and whisk just until incorporated. **(Don't over-whisk the mixture, it will change the texture!)**
3. In a separate medium bowl, whisk the crème fraîche and sugar until smooth.
4. Using a rubber spatula, gently fold half of the whipped cream into the crème fraîche and then gently fold in the remaining half.
5. Cover and refrigerate until ready to serve; whisk a few times before serving.
6. Assemble by cutting biscuit in half, top with berries then top with desired amount of whipped cream, enjoy!