

## WINTERBERRY SHORTCAKES



### TIME TO PREPARE

30 Minutes



### BAKING TIME

12 – 15 Minutes



8 SERVINGS



### Ingredients

#### *Nutmeg Biscuits:*

- 2 1/2 cups all-purpose flour
- 2 tbsp cup granulated sugar
- 2 1/2 tsp baking powder
- 1/2 tsp EACH baking soda and salt
- 1 tsp ground nutmeg
- 1/2 cup frozen butter
- 1 egg
- 1/2 cup buttermilk

#### *Berry Topping:*

- 4 cups frozen strawberries or berries of choice, thawed
- 1/2 cup strawberry jam
- 1/2 cup whipping cream
- 1 tsp [Neilson Massey pure vanilla](#) or [vanilla powder](#)

### Steps to Make

1. Preheat oven to 400 F. If you have a convection option, use convection. Line a baking tray with [parchment paper](#) or a [baking mat](#).
2. In a [large bowl](#), [whisk](#) together flour, sugar, baking powder, baking soda, salt and nutmeg together.
3. Using a box grater, grate the cold butter through the largest holes into the dry ingredients. Using your hands, toss the mixture together until the butter shards are spread evenly amongst the flour (a little easier than "cutting" in the fat).
4. In a small bowl or glass measure, combine buttermilk and egg, whisk until blended. Pour into the flour mixture and stir with a [wooden spoon](#) forming a dough mass. On floured surface, knead gently 10 times. Using your hands, form into a ball and flatten it to form a circle measuring 5-inches (12 cm) in diameter and 3/4 inch (2 cm) thick.
5. Pat or roll the dough out onto a lightly floured work surface forming a thick even disc roughly 1" thick then cut into large circles with a [biscuit cutter](#). Position the biscuits on a baking tray and [brush](#) with the egg mixture then sprinkle with coarse sugar, which will adhere to the egg in

- 1/2 tsp [honey](#)

the oven. Bake until the biscuits are golden brown and delicious, 12 to 15 minutes.

6. **Berry Topping:** Strain the thawed strawberries well, reserving the juice. Set the berries aside. Pour the juice into a [small saucepan](#) over medium heat. Add the strawberry jam and bring the works to a brisk simmer. Continue cooking, stirring frequently and reducing to a jam-like consistency, about 10 minutes. Stir the reduction into the reserved berries and chill the works.
7. **Assembly:** Whip the cream with the vanilla and honey until soft, pillowy white and decadently delicious.
8. Halve the biscuits then build the shortcakes with giant spoonfuls of strawberry compote and lots of whipped cream. Serve and share.