

# Strawberry Shortcake

source: Cooks Illustrated

3 pints fresh strawberries, hulled (1 pint crushed with potato masher or fork, 2 pints quartered)  
6 tablespoons granulated sugar

2 cups bleached all-purpose flour, plus more for work surface and biscuit cutter  
 $\frac{1}{2}$  teaspoon table salt  
1 tablespoon baking powder  
3 tablespoons granulated sugar  
2 tablespoons granulated sugar for sprinkling  
1 stick unsalted butter (8 tablespoons), frozen  
1 egg, beaten  
 $\frac{1}{2}$  cup half-and-half  
1 egg white, lightly beaten

## Instructions

Mix crushed and quartered berries with sugar in medium bowl; set aside while preparing biscuits (or up to 2 hours).

Adjust oven rack to lower middle position; heat oven to 425 degrees.

Mix flour, salt, baking powder, and 3 tablespoons sugar in medium bowl. Using large holes of box grater, grate butter into dry ingredients. Toss butter with flour to coat. Use pastry cutter to finish cutting butter into flour. Or scoop up coated butter with both hands, then quickly rub butter into dry ingredients with fingertips until most of butter pieces are size of split peas.

Mix beaten egg with half-and-half; pour into flour mixture. Toss with fork until large clumps form. Turn mixture onto floured work surface and lightly knead until it comes together.

Pat dough into 9- by 6-inch rectangle,  $\frac{3}{4}$  inch thick. Cut into 8 equal sections. Place 1 inch apart on small baking sheet; brush dough tops with egg white and sprinkle with remaining sugar. (Can be covered and refrigerated up to 2 hours before baking.) Bake until golden brown, 12 to 14 minutes. Place baking sheet on wire rack; cool cakes until warm, about 10 minutes.

## Cream cheese whipped cream

4 ounces cream cheese  
 $\frac{1}{3}$  cup confectioners' sugar  
Pinch table salt  
 $\frac{1}{2}$  teaspoon vanilla extract  
1 cup heavy cream

Using an electric mixer, mix cream cheese, confectioners sugar, salt and vanilla in a bowl. With machine running at low speed, add heavy cream in slow steady stream; when almost fully combined, increase speed to medium-high and beat until mixture holds soft peaks when whisk is lifted, another 1-2 minutes, scraping down bowl as needed.

