

STRAWBERRY SHORTCAKES

For the Short Cakes:

Pre heat oven to 475

3 cups sifted flour
6 tsp baking powder
1 tsp. salt
3 tbsp. sugar
12 tbsp. cold shortening
1¼ cup milk

Stir together the dry ingredients. Cut in the shortening till well mixed. Stir in milk a little at a time till mixture forms up and can be dropped from a spoon out on baking sheet. Drop 11 large spoonfuls of dough onto baking sheet making 11 large drop biscuits. Use all dough. Bake at 475 for 12 to 15 minutes. Set aside to cool.

When cool, split the biscuits.

For the Strawberries:

3 pints strawberries
4 tbsp. sugar
3 cups heavy cream
1 ½ tsp vanilla extract

Rinse, dry, hull, and slice the berries.

Toss berries with 2 tbsp sugar.

Let berries sit in fridge.

Whip the cream until it holds soft peaks then whip 1 minute more incorporating the rest of the sugar and the vanilla.

Pile Cream and berries on the bottom of each split biscuit put top on and serve.