



Strawberry Lemonade Shortcake

Prepared by Stacey Borgmann in our kitchen at Easton Park 50' model.

A delicious twist on the classic strawberry shortcake with a hint of lemon. Perfect hot summer Texas days giving a sweet strawberry treat everyone will love.

Serves

4

Prep Time

20m

Cook Time

10m

Difficulty

Moderate

Ingredients:

Topping

1 T Butter, softened
1 T Grated lemon zest
1½ C Sliced fresh strawberries
2 T Sugar

Shortcakes

1 C All-purpose flour
3 T Sugar
1 T Baking powder
1 T Grated lemon zest
1 T Salt
3 T Cold butter, cubed

1/3 C Milk
1 Large egg yolk

Whipped Cream

1/3 C Heavy whipping cream
1 T Sugar

Directions:

Preheat oven to 450°. In a small bowl, mix softened butter and half the lemon zest until blended. In another bowl, toss strawberries with sugar and remaining zest; let stand while preparing shortcakes.

In a large bowl, whisk flour, sugar, baking powder, lemon zest and salt; cut in cold butter until mixture resembles coarse crumbs. In another bowl, whisk milk and egg yolk until blended; add to flour mixture, stirring with a fork just until moistened.

Turn dough onto a lightly floured surface; knead gently 4-5 times. Divide dough into four portions; pat each into a 3/4-inch thick circle. Place 2 inches apart on a parchment paper-lined baking sheet. Bake 8-10 minutes or until golden brown. Remove from pan to a wire rack.

Meanwhile, in a small bowl, beat cream until it begins to thicken. Add sugar; beat until soft peaks form.

To serve, split shortcakes in half. Top bottoms with whipped cream and strawberries. Spread tops with lemon-butter mixture; place over strawberries.