

Atlas Farms Strawberry Shortcake

Yum. For this you will need 1 quart of Atlas Farms (or any local farm) strawberries, 1 cup whipped cream, and the below recipes.

Slice All strawberries (reserving 4 four syrup), slice the shortcakes horizontally, evenly distribute the sliced strawberries on each bottom slice, drizzle with syrup, top with about a tablespoon of whipped cream, and place the shortcake back on top.

KATHERINE'S SHORTCAKE RECIPE

Yield: 8 shortcakes

Ingredients:

2 CUPS ALL-PURPOSE FLOUR

4 TEASPOONS BAKING POWDER

$\frac{3}{4}$ TEASPOON SEA-SALT

$\frac{1}{2}$ TABLESPOON GRANULATED SUGAR

$\frac{1}{2}$ TABLESPOON LIGHT BROWN SUGAR

3 TABLESPOONS BUTTER

1 TABLESPOON SHORTENING

$\frac{3}{4}$ CUP HALF & HALF (plus an extra $\frac{1}{4}$ cup reserved for brushing)

½ TEASPOON VANILLA EXTRACT

¼ CUP SANDING/COARSE SUGAR

Directions:

1. Preheat oven to 375F.
2. In a bowl, mix together flour, baking powder, sea-salt, and sugars.
3. Cut butter and shortening into the dries, so that you have pea-sized pieces of fat throughout the dry ingredients.
4. Add ¾ cup half & half and vanilla and mix in until just combined.
5. On a lightly floured surface, roll out dough to ½-1” thickness. Using a medium-sized, fluted cutter, cut out shortcakes and place on a parchment lined baking sheet.
6. Brush the tops of the shortcakes with half & half and sprinkle sanding sugar on top of cakes.
7. Bake shortcakes for about 15 minutes, or until golden brown.

For the syrup

½ cup water

½ cup granulated sugar

1 tsp dried lavender

1 half vanilla bean fleck, split down the middle and scraped

1 pinch salt

4 strawberries, stems removed

Place all ingredients in a small sauce pan over medium high heat and simmer for 5 minutes, strain and let cool. Use immediately or place in air tight container and refrigerate until needed. Will last up to 2 weeks.