



COOKS ON MAIN

for the everyday chef

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Strawberry Shortcake

6 Servings

These cakelike scones are made in a snap and awfully delicious. I like to eat them with strawberries, though really they go nicely with any kind of fruit.

1 1/2 pints (500g) strawberries, hulled & halved
1 cup sugar
Grated zest of 1 orange
3 1/2 cups (450g) all purpose flour
4 tsp. baking powder
Pinch of salt
7 tbsp. (100g) cold butter, (cut into chunks)
1 cup (250) heavy cream
2 large eggs
1/2 tsp. vanilla extract

Preheat the oven to 375° F (190° C). Put the strawberries into a big bowl and toss with 1/4 cup (50g) of the sugar and the orange zest. Let stand for 30 minutes.

In a food processor, combine the flour, baking powder, the remaining 3/4 cup (150g) sugar, and the salt. Pulse briefly to combine. Then add the butter. Pulse to incorporate it.

In a jug, whisk 1/2 cup (125g) of the cream with the eggs & vanilla, and add that to the butter-flour mixture.

Pulse a few times, until the dough just about sticks together. The secret to a tender & light cake is knowing when to stop mixing (really).

With a well-greased scoop (I use a measuring cup.). Make 6 balls from the slightly sticky dough. Tap your scoop or dough falls out. Place the mounds far apart: they'll rise a lot!

Bake the shortcake for 12 to 14 minutes, until golden. Meanwhile, whip the remaining cream until soft peaks form. Let the shortcakes cool on a rack, then split them in half & fill with whipped cream and a generous scoop of the macerated strawberries -- ah!