

313 MAIN STREET
AMES, IA 50010
515.233.4272

M-W 9:30am-6pm
TH 9:30am-8pm
FR 9:30am-6pm
SA 9:30am-5pm



Baking Mix

Makes about 6.5 cups

5 cups unbleached all-purpose flour
3 tablespoons baking powder
2 teaspoons salt
1 teaspoon sugar
1 cup shortening

DOUBLE STRAWBERRY SHORTCAKE

Ingredients:

Makes 8 dessert biscuits

SWEET STRAWBERRY BISCUITS:

3 cups homemade baking mix
1/3 cup sugar
1 tablespoon lemon zest
1 pint (1 cup, chopped) strawberries
1/2 cup milk
2 tablespoons heavy cream
1 teaspoon pure vanilla extract
4 tablespoons butter or margarine, melted

BEDAZZLED STRAWBERRY TOPPING:

1 quart fresh strawberries, hulled and sliced
2 tablespoons freshly squeezed lemon juice
1 tablespoon honey
3/4 cup whipping cream
1/2 teaspoon vanilla extract
1/4 cup confectioner's sugar

Directions for Sweet Strawberry Biscuits:

1. PREP INGREDIENTS by washing, hulling, and rough chopping one pint of strawberries, or one cup chopped. (RESERVE the other quart of strawberries for the top.) MELT the butter.
2. PREHEAT the oven to 375°F. Line a baking sheet with a silicone baking mat or piece of parchment paper.
3. PLACE THE BAKING MIX, SUGAR, and ZEST in a large mixing bowl. Whisk together until the ingredients are evenly distributed. ADD the chopped strawberries and stir gently to distribute.
4. STIR TOGETHER in a glass measuring cup, the milk, cream, and vanilla extract.

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5. ADD the milk to the flour mixture and stir a couple of times until barely combined. POUR in the melted butter and continue to fold in until combined. Do not over mix. It will be a coarse dough, and rather sticky.

6. DROP spoonfuls of dough onto the prepared baking sheet in 8 equal portions.

7. BAKE FOR 18-20 minutes, or until baked through and the top and edges begin to turn golden brown.

8. COOL on the pan for five minutes, then transfer to a cooling rack.

Directions for Bedazzled Strawberry Topping:

1. PREPARE THE “bedazzled strawberries” while the biscuits are baking by washing, hulling and slicing a quart of berries.

2. JUICE THE LEMON (previously zested for the biscuits) placing the juice in a small bowl. ADD the honey and whisk until the honey is dissolved.

3. POUR the honey-sweetened lemon juice over the sliced strawberries and toss to evenly coat the berries. Let stand and marinate while the biscuits bake.

4. COMBINE the whipping cream, vanilla extract, and powdered sugar together. STIR until the sugar is dissolved, then WHIP the sweetened cream to soft peaks. Refrigerate until ready to assemble.