

Best of Summer Shortcake

½ cup brown sugar
6 tbl sugar plus extra
2 ½ cups all-purpose flour
¾ cup unsalted butter
1 tbl baking powder
1 tsp sea salt (fine)
1 large egg
¾ cup buttermilk (non fat or light)
3-4 cups of fresh fruit, washed and sliced if necessary (strawberries, blueberries, blackberries, and peaches all work well but use your favorite – or a combo!)
1 cup heavy whipping cream

In a small bowl mix the brown sugar, ¼ tsp salt and ½ cup flour. With a pastry blender or fork cut in 4 tablespoons butter until the mixture resembles small peas. Set aside.

Preheat oven to 425 degrees and grease one 9-inch square (or round) baking pan. In a large bowl mix remaining flour, 4 tablespoons sugar, ¾ tsp salt, and baking powder. Cut in ½ cup butter until mixture resembles small peas or coarse crumbles. In another small bowl whisk the egg and milk. All at once stir the egg/milk mixture into the flour /butter mixture and mix until just combined.

Spread this into the prepared pan and sprinkle on the streusel topping. Bake about 20 minutes. Do not over bake. Allow shortcake to cool slightly on a rack and then carefully remove from the baking pan to cool completely on the rack. At this point you could also wrap the cooled shortcake in plastic wrap to finish later.

Prepare your fruit – strawberries, blueberries, blackberries, peaches are wonderful or a combination. You may sprinkle extra sugar on your fruit if you like. In a separate mixing bowl whip 1 cup heavy cream with 2 tablespoons sugar until stiff peaks form. Set aside or keep chilled in the refrigerator.

After the shortcake is completely cooled and when you are ready to serve, carefully cut large squares* of shortcake and using a serrated knife split each piece of shortcake in two. Place the bottom piece on an individual plate, top with some fruit and a small dollop of whipped cream, cover with the top piece of shortcake and add more fruit and whipped cream. Serve immediately.

*Alternatively if you used a round cake pan, you may use slices OR split the entire cake in half and prepare the whole shortcake using all the fruit and whipped cream. This works great and is quite the showstopper if you are serving a crowd.