

Strawberry Shortcake with Lemon Cream Sauce

Yield: 6 servings

For the strawberry filling:

1 quart strawberries, sliced

½ cup sugar

For the shortcakes:

⅓ cup shortening

2 cups all-purpose flour

2 tbsp. sugar

3 tsp. baking powder

1 tsp. salt

¾ cup milk

Additional sugar, for topping (if desired)

For the lemon cream:

½ cup lemon curd

½ cup heavy whipping cream

Mix strawberries and with the ½ cup of sugar. Let stand for at least an hour.

Preheat oven to 450°F.

In a medium bowl, cut the shortening into the flour, 2 tbsp. sugar, baking powder and salt until the mixture looks like fine crumbs. Stir in milk just until blended.

Turn the dough out onto a lightly floured surface. Gently knead 20-25 times. Roll out into ½-in. thickness. Cut with a 3-in. floured biscuit cutter. Place shortcakes about 1-inch apart on an ungreased baking sheet. Sprinkle tops with additional sugar, if desired. Bake 10-12 minutes or until golden brown.

Place the lemon curd and heavy whipping cream in a medium bowl. Beat with an electric mixer on high speed until thickened, about 3-5 minutes.

Split shortcakes horizontally. Place shortcake bottoms on serving plates. Top with lemon cream sauce and strawberries. Replace tops. Serve immediately.

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