

LEMON *poppy seed* SHORTCAKES

Recipe adapted from Martha's shortcakes

INGREDIENTS:

shortcakes -

- 2 (1 lb / 16 oz) containers of strawberries, rinsed, hulled, and quartered
- 1 cup blueberries, if you want
- 3/4 cup sugar, divided
- zest from 1 lemon, plus more for garnish
- 2 T poppy seeds
- 3 cups all-purpose flour
- 4 t baking powder
- 3/4 t salt
- 12 T cold (1 1/2 sticks) unsalted butter, cut into Tablespoons
- 1/2 cup milk
- 2 large eggs

whipped cream -

- 2 cups cold heavy whipping cream
- 1/2 cup powdered sugar
- 1 t vanilla

DIRECTIONS:

- 1.** Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper.
 - 2.** In a medium bowl, toss strawberries with 1/4 cup sugar; let sit to bring out their juices. Put in the fridge until time to assemble. Rub the zest from one lemon into the remaining 1/2 cup of sugar.
 - 3.** Whisk together zesty sugar, flour, baking powder, and the salt until combined. Add butter, and using a pastry blender or fork incorporate the butter into the dry ingredients until mixture resembles coarse meal but with some pea-size bits of butter remaining.
 - 4.** In a small bowl or liquid measuring cup, whisk together 1/2 cup milk and the eggs; pour over flour mixture, and stir until some large clumps begin to form.
 - 5.** Pour crumb-y dough onto a clean surface and knead about 7 times, or until dough comes together (like below). Pat dough into a 1-inch high round and cut out using a 2 1/2 inch cutter. Place on the prepared and bake until lightly golden, about 15-18 minutes rotating half way through. Remove from oven when tops are golden. Transfer to a wire rack to cool, about 15 minutes.
 - 6.** Make whipped cream by beating together the heavy cream, powdered sugar, and vanilla. Beat until soft peaks form when you lift out the beaters.
 - 7.** When cooled completely, slice short-cakes in half horizontally. Spoon strawberries and their liquid over bottom halves. Top with whipped cream, additional lemon zest and a sprinkling of blueberries. Replace top halves of biscuits. Top with another swirl of whip cream and a berry or
2. Assemble just before serving.

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