

STRAWBERRY SORBET HONEY SHORTCAKES

Sorbet recipe from The Perfect Scoop / Shortcake recipe adapted from Green Market Baking Book via Simple Bites

SORBET

INGREDIENTS:

- 1 lb strawberries
- 3/4 cup sugar
- 1 t grand marnier
- squeeze of half of a lemon (about 1 t)
- pinch of salt

DIRECTIONS:

1. Slice the strawberries and toss with sugar and grand marnier in a medium bowl, stirring until the sugar begins to dissolve. Cover and let stand for 45 minutes to 1 hour, stirring every so often.
2. Purée the berries and their liquid in a blender with lemon juice and salt until smooth. Press the mixture through a fine mesh strainer to remove the seeds.
3. Chill mixture for a couple hours and then freeze in your ice cream maker according to the manufacturer's instructions.

SHORTCAKES

INGREDIENTS:

- 3/4-1 cup all-purpose flour
- 3/4 cup whole wheat pastry flour
- 1/2 t baking soda
- 1/4 t kosher salt
- 6 T butter, frozen for 30 minutes
- 1/2 cup + 2 T buttermilk
- 3 T honey

DIRECTIONS:

4. Preheat your oven to 400F. Line a large baking sheet with parchment paper. Set aside.
5. Whisk together the flours, baking soda, and salt in a large bowl. Grate the frozen butter over the dry ingredients. Rub into the flour with your fingers until mostly incorporated.
6. Whisk together the buttermilk and honey in a measuring cup. Pour over the dry ingredients and stir gently with a wooden spoon. Pour onto a floured surface and knead a few times, adding a few more handfuls of flour until the dough holds together nicely and isn't too wet.
7. Using your favorite biscuit cutter cut out mini or not-so-mini shortcakes. Place on a baking sheet and bake for 10-13 minutes or until lightly golden and baked through. Cool thoroughly on a wire rack.

ASSEMBLE:

Sandwich a scoop of sorbet in a halved shortcake. Top with whipped cream* and a teeny perfect strawberry. There may be more shortcakes than sorbet, but there is enough to fill at least six. Simply double the sorbet recipe to fill all 13 minis.

* Beat together a cup of heavy cream, vanilla, and sugar to taste.