

JENI'S SPENDID SHORTCAKE

INGREDIENTS:

- 3 cups self-rising flour, preferably White Lily
 - 4 T cold unsalted butter, cubed and chilled
 - 2 2/3 cup heavy cream
 - macerated strawberries* and whipped cream to serve
- * Strawberries hulled, chopped, and tossed with sugar to taste

DIRECTIONS:

1. Preheat your oven to 450F. (It's summer, I know... sorry guys! These are worth it.) Butter a 9x13 inch pan or butter/line with parchment paper.
2. In a stand mixer combine the butter and flour until there are no pieces of butter bigger than a pea. Add the cream and mix on low until dough comes together into a shaggy mess.
3. Turn dough out on a floured surface and press it together. Fold the dough in half, then over itself again two or three times, just until no longer clumpy. Spread the dough into the pan using your hands.
4. Bake for 20-25 minutes, or until lightly golden. Remove cake from oven and cool on rack.