

Sourdough discard Strawberry Shortcake

Courtesy of: www.thebetterhomelife.com

Shortcake ingredients:

- 2 cups All-Purpose flour
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 3 tablespoon sugar
- 1/2 cup (1 stick) of cold butter
- 1/3 cup sourdough starter discard (straight from the fridge)
- 1/3 cup milk

Shortcake directions

Mix the flour, baking powder, salt and sugar in a mixing bowl. Use a cheese grater to grate approximately half of the butter into the flour mixture. Tip: use the butter wrapper to hold onto one end of the butter while grating. Mix the grated butter into the flour mixture. Melt the other half of the butter. Add the discard, milk and melted butter to the dry ingredients and mix until dough forms.

Shape the dough into 6 shortcakes. Place the cakes on a parchment lined cookie sheet.

Preheat the oven to 425 degrees F. Bake the cakes for 17-18 minutes or until lightly browned.

Allow the shortcakes to cool, if desired.

Strawberry Topping Ingredients:

- 2 pounds fresh strawberries
- 1/4 cup sugar

Strawberry topping directions:

Wash the strawberries, and remove the stems. Slice the strawberries into bite size pieces. Place the berries in a bowl. Add the sugar and mix. This

Homemade whipped cream ingredients

- 2 cups heavy cream or whipping cream

- 1/2 cup powdered sugar
- 1 teaspoon vanilla

Homemade whipped cream directions

Mix the ingredients together in a bowl. Whip with a hand held mixer or stand mixer with a whisk attachment until peaks begin to form about 3-4 minutes. Do not over whip!

Homemade whipped cream is best used right away, although it can be stored for up to 24 hours in the refrigerator. If you choose to pipe your whipped topping onto the strawberry shortcake, I recommend the Wilton 8B tip. Otherwise, it tastes great if you just spoon it on!