

strawberry shortcake with homemade shortcakes and ice cream serves 8

8 freshly baked and cooled shortcakes, each sliced in half (recipe below)

1/2 cup best quality raspberry jam, room temperature

2 qts ripe strawberries, stemmed and sliced. Mash about 1/4 of the berries with a tablespoon of sugar

and mix the rest of the berries into the sugared ones.

1 1/2 qts homemade [vanilla ice cream](#)*

1 cup whipping cream, whipped with 1/4 tsp vanilla and a pinch of sugar

*To assemble...*for each shortcake in a deep individual serving bowl or plate:

1. Spread the two halves of the shortcake gently with a little raspberry jam, using about half a tablespoon for each half. Place one half (jammed side up) in the bottom of bowl or plate and top with sliced strawberries.
2. Dollop in a little whipped cream on top of the berries and place the second half jammed shortcake on top. Spoon on more strawberries and top with whipped cream.
3. Garnish with a couple strawberry slices.
4. Add a generous scoop of vanilla ice cream to the side of the cake and berries or on top, if you wish.
5. Strawberry shortcake is good with a cup of coffee.

*I made [Jeni's Ugandan Vanilla Ice Cream](#). You can make any kind you'd like or even buy some best quality vanilla if you don't have time to make it. [This recipe](#) from epicurious.com is similar to Jeni's, though Jeni's has no eggs.

fluffy shortcakes makes 16

- 2 cups cake flour
- 1/2 teaspoon salt
- 4 teaspoons baking powder
- 1/2 teaspoon cream of tartar
- 3 tablespoons sugar
- 8 tablespoons butter

- 1 egg, well-beaten
- 1/3 cup milk or cream, plus droplets if needed

Preheat oven to 425 degrees F. Get out 2 8 or 9" round cake pans or a large baking sheet, but do not grease.

Combine the cake flour, salt, baking powder, cream of tartar, and sugar in a mixing bowl, and stir and toss them together with a fork or wire whisk. Cut the butter into bits and add it to the dry ingredients. Then, using two knives or a pastry blender (I do this in the food processor.), or your fingertips, work the butter into the dry ingredients until you have a mixture of fine, irregular crumbs that resemble fresh bread crumbs. Add the beaten egg and the milk all at once, and stir with a fork until the mixture just holds together.

Turn out (it will probably be sticky) onto a smooth, well-floured surface, and knead 12-14 times. Pat into a rectangle 1/2" thick. Cut the dough into squares or rectangles, using a knife, or into rounds with a 2" cookie cutter. Place the biscuits touching each other in the cake pans or on the baking sheet. Bake for 15 to 20 minutes, or until very lightly browned.

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