

Strawberry Shortcake

Servings: 6

Source: Bon Appetit June 2016

Ingredients

- 2 Hard-boiled egg yolks, cooled
- 1½ cups flour
- 3 tbsps semolina flour or fine-grind cornmeal
- 1 tbsp baking powder
- ¼ tsp kosher salt
- 3 tbsps sugar
- 6 tbsps chilled unsalted butter, cut into pieces
- sanding or granulated sugar, for sprinkling, optional
- 1½ lb strawberries (about 1 quart), hulled, halved, quartered if large
- ¼ cup sugar
- 1 tsp grated lemon zest
- kosher salt
- 2 tsp fresh lemon juice, divided
- 1 cup heavy cream
- 2 tbsps powdered sugar
- ½ vanilla bean, halved lengthwise

Method

Shortcakes

Preheat oven to 350 degrees. Pulse egg yolks, both flours, baking powder, salt, and sugar in a food processor to combine. Add butter and pulse until only pea-size pieces remain. Drizzle in ⅔ c cream, then pulse 2-3 times to barely incorporate. Transfer dough to a work surface and gently fold on top of itself several times just to bring it together and work in any dry spots.

Using a 2-oz ice cream scoop, make 6 balls and place on a parchment-lined baking sheet. Do not flatten. (Or measure out mounded scoops with ¼-cup measuring cup.) Cover and chill until cold, 20-25 minutes.

Brush tops of shortcakes with remaining 2 tbsp cream and sprinkle with sanding sugar. Bake until golden and sides are firm to the touch, 28-32 minutes. Let cool.

DO AHEAD: Shortcakes can be baked 1 day ahead. Store airtight at room temperature. Reheat before serving.

Assembly

Toss strawberries, granulated sugar, lemon zest, and a pinch of salt in a medium bowl to combine. Transfer half of strawberries to a large saucepan and add 1 tbsp water; let remaining

strawberries macerate while you bring strawberries in saucepan to a gently simmer over medium-low. Cook, stirring occasionally and reducing heat if needed to keep at a low simmer, until strawberries are starting to break down and become jammy and liquids syrupy, 12-18 minutes. Let cool, then stir in 1 tsp lemon juice. Stir remaining 1 tsp lemon juice into macerated strawberries.

Combine heavy cream, powdered sugar and a pinch of salt in a medium bowl. Scrape in seeds from vanilla bean; reserve pod for another use. Beat cream until soft peaks form.

Split shortcakes and divide strawberry compote, macerated strawberries and whipped cream among bottoms. Close with shortcake tops.