



RECIPES

BISCUIT STRAWBERRY SHORTCAKE

INGREDIENTS:

For Biscuit:

2 c. Original Bisquick Mix
1 Tbsp sugar
1 c. whipping cream

For Filling:

1 c. whipping cream
1-2 Tbsp powdered sugar
Strawberries (chopped)
Sugar (optional)



DIRECTIONS:

1. Preheat oven to 400°F.
2. In a large bowl, combine Bisquick, sugar and whipping cream until a soft dough forms.
3. Drop dough by heaping tablespoons (6 mounds) onto a lightly greased cookie sheet.
4. Bake for 15 minutes or until golden brown. Once done, cool on a wire rack.
5. While biscuits are cooling, beat whipping cream for filling with a mixer until soft peaks form.
6. Add powdered sugar and continue beating until stiff peaks form. Set aside until ready to use.
7. Lightly toss strawberries with sugar and set aside. When biscuits are cool, split in half horizontally. Place whipped topping and strawberries on bottom half and cover with top half.
8. Serve and enjoy!