

Date: _____ Block: _____ Name: _____

Strawberry Shortcake

unit recipe

ROLLED BISCUITS:

1 Cup Bisquick Mix
1/4 Cup Milk

STRAWBERRY FILLING:

1/4 Cup Strawberries
5mL Sugar
• whipped cream

DIRECTIONS:

BISCUITS:

1. Preheat oven to 450°F.
2. Stir Bisquick and milk together until a soft dough forms.
3. Place dough on surface sprinkled with Bisquick mix; roll to coat. Shape into a ball.
4. Knead 10 times. Roll dough to 1/2 inch thickness. Cut with 2 inch cutter (should get 4 biscuits).
5. Bake on UNGREASED cookie sheet for 6-8 mins. Or until golden brown. Don't overcook! Remove and let cool. When cool, slice in half.



STRAWBERRY FILLING:

Mash strawberries and sugar together and let sit.

TO ASSEMBLE:

On bottom half of biscuit, place a spoon full of whipped cream, and a spoon full of strawberries. Add top half of biscuit, more strawberries and a dollop more whipped cream.