

Bisquick Strawberry Shortcake

Ingredients

- 1 quart (4 cups) strawberries, sliced
- 1/4 cup sugar
- 2 1/3 cups Original Bisquick™ mix
- 1/2 cup milk
- 3 tablespoons sugar
- 3 tablespoons butter, melted
- 1/2 cup heavy whipping cream

Directions

1. Heat oven to 425°F. In large bowl, mix strawberries and 1/4 cup sugar; set aside.
2. In medium bowl, stir Bisquick™ mix, milk, 3 tablespoons sugar and the butter until soft dough forms. On un-greased cookie sheet, drop dough by 6 spoonfuls.
3. Bake 10 to 12 minutes or until golden brown. Meanwhile, in small bowl, beat whipping cream with electric mixer on high speed until soft peaks form.
4. Split warm shortcakes; fill and top with strawberries and whipped cream.

Tips

1. A “short” cake is one that has a high ratio of butter to flour and sugar. Stir the dough just until the dry ingredients are moistened and a soft dough forms. The shortcakes shouldn’t stick to the pan, but you can use baking parchment or a silicone baking mat if you’d like.
2. Mixing sugar with the fruit, whether you stick with all-time summery favorite strawberries or play with juicy peaches and blueberries or raspberries and plum wedges, is a process called “macerating”. Macerating is similar to marinating, but it’s done with fruit—sometimes letting the fruit sit in flavored liquors, vinegars, or syrups--or sprinkling the fruit with sugar. The sugar draws the moisture out of the fruit, creating a sweetly fruity syrup.
3. The first step in making a successful whipped cream is to refrigerate the bowl (a deep metal one works best) with the cream + the mixer beaters (unless you’re a hearty soul and would like to use a large wire balloon whisk). The colder the cream the faster it will whip up but know when to stop—when its stiff enough to form soft peaks.

4. Flavor the fruit or cream 1/4 to 1/2 teaspoon vanilla or 1 to 2 teaspoons orange liquor. When whipping the cream, be sure to add liquid when it starts to form soft peaks or the cream might be too loose.

| | | | |
|-------------------|-------------------|---------------------|-----------|
| Prep Time: 20 Min | Cook Time: 35 Min | Total Time: 55 Mins | Servings: |
|-------------------|-------------------|---------------------|-----------|

Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/bisquick-strawberry-shortcake/370099a9-c927-4eae-93ba-ab66a455b996>
