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Strawberry Shortcakes

For Biscuits (makes 12 biscuits):

- 4 Cups flour
- 2 Tbsp baking powder
- 1/2 Cup sugar
- 1 1/2 Tsp salt
- 1 Lemon zest
- 1/2 Tsp nutmeg
- 8 Tbsp cold butter cut into chips
- 2 Cups buttermilk

Filling for 6 people:

- 3 Pints strawberries, hulled and sliced
- 1/4 Cup fine sugar
- 1 Pint heavy cream, whipped

1 day ahead, mix the berries with the sugar and allow to sit overnight to extract fresh strawberry juices.

The day of serving prepare the biscuits. Combine all dry ingredients in the bowl of a food processor. Pulse to combine. Add cold butter chips and pulse until the mixture resembles corn meal. Remove to a work bowl and add the buttermilk while mixing with hands until a sticky but firm dough forms.

Line a baking sheet with parchment paper and spray with a non-stick spray.

Make rough shape balls of dough , 3-4 inches in diameter. Brush with buttermilk and sprinkle with sugar.

Bake at 400 for about 20-25 minutes or until done.

Split the biscuits and fill with strawberries and their juices.

Top with whipped cream and the top half of biscuit.

Makes 6 Servings