

## Strawberry-Cornmeal Shortcakes

Goats, Guests, and Glorious Food | May 2007



- 1<sup>3</sup>/<sub>4</sub> CUPS ALL-PURPOSE FLOUR
- 1<sup>1</sup>/<sub>2</sub> CUP CORNMEAL
- 2 TSP. BAKING POWDER
- 1<sup>1</sup>/<sub>2</sub> TSP. SALT
- 10 TBSP. BUTTER, CUT INTO SMALL PIECES
- 3<sup>3</sup>/<sub>4</sub>-1 CUP VERY COLD WHIPPING CREAM
- 2 TBSP. BUTTER, MELTED
- 1 LB. SMALL STRAWBERRIES, HULLED (HALVE LARGER BERRIES)
- 1<sup>1</sup>/<sub>4</sub> CUP ORANGE MARMALADE
- 2 TBSP. FINELY CHOPPED CRYSTALLIZED GINGER
- 1 CUP WHIPPING CREAM
- 2 TBSP. SUGAR
- 1 TSP. FINELY SHREDDED ORANGE PEEL

Line a baking sheet with parchment paper and set aside.

In a large bowl combine flour, cornmeal, baking powder, and salt. Cut small pieces of butter into flour mixture using a pastry blender. Gently mix in <sup>3</sup>/<sub>4</sub> cup very cold cream, adding more (1 tablespoon at a time), if necessary, just until dough is moistened.

Turn dough out onto lightly floured work surface; knead dough by folding and gently pressing dough for 4 to 6 strokes or just until dough holds together. Pat out to about <sup>1</sup>/<sub>2</sub> inch thick and use a 3-inch round biscuit cutter (with scalloped edges, if desired) to cut out 8 biscuits (dip cutter in flour between cuts to prevent sticking). Place on baking sheet and brush tops with melted butter. Bake at 425° for 15 to 18 minutes or until golden brown. Remove from oven; brush with any remaining melted butter and transfer to a wire rack to cool completely.

Meanwhile, combine strawberries, orange marmalade, and ginger in a medium bowl. Cover and let stand at room temperature for 30 to 60 minutes. In a chilled large bowl beat 1 cup cream, sugar, and orange peel with an electric mixer or whisk just until stiff peaks form. Split cooled shortcakes into 2 layers. Spoon strawberries and juice over bottom halves. Add whipped cream mixture to each and add biscuit tops. Makes 8 servings.

Per serving: 533 cal., 37 g fat (23 g sat. fat), 118 mg chol., 355 mg sodium, 49 g carbo., 2 g fiber, 5 g pro.