



Strawberry Shortcake on Poppyseed Biscuits

For the Biscuits:

2 3/4 cups flour
1/4 cup sugar
2 tablespoons poppyseeds
1 tablespoon baking powder
1 teaspoon salt
1 1/4 sticks unsalted butter, cut into small pieces
1 cup heavy cream

Preheat oven to 375.

In a large bowl of an electric mixer, combine the flour, sugar, poppyseeds, baking powder and salt with beater. Add butter and mix only until combined. With the motor running, slowly add cream, stopping just before the dough forms a ball.

Turn out dough onto a lightly floured surface and gently knead. With a rolling pin, roll out the dough to a 3/4-inch round. Cut out 8 3-inch circles. Arrange on baking tray about 2 inches apart.

Bake 5 minutes, reduce the heat to 350 degrees and bake until the biscuits are golden and firm to the touch. Cool on a rack.

For the Strawberries:

3 pints strawberries
2/3 cup sugar

Slice strawberries into a bowl; add sugar and stir until sugar is dissolved. Refrigerate for 1 hour.

Whipped Cream:

2 cups chilled heavy cream

Pour cream into large bowl of electric mixer and with beater or whip, whip to form peaks.

To Serve:

Split the biscuits in half. Place the bottom half on a plate, top with strawberries and then a mound of whipped cream. Place the biscuit top at an angle. Voila - a spectacular dessert for celebration. Unless you are at the inn on the 4th and we are making it for you!