



The Flying Whisk Bakery

Gluten Free Strawberry Shortcake with Cornmeal Biscuits

Biscuits

FWB Cake Flour mix	2 Cups (available online or at Sat. Cherry Creek Farmers' Market)
Gluten free Cornmeal	2/3 cup
Baking powder	1 Tablespoon
Granulated sugar	1 Tablespoon
Salt	1/2 teaspoon
Butter, unsalted, chilled	3 Tablespoons
Heavy cream	2 Cups

Berries:

Strawberries, washed, hulled, sliced	3 Cups
Granulated sugar	3 tablespoons
Lemon juice	1 teaspoon, or to taste

Topping:

Heavy Cream	1 Cup
Granulated sugar	1 Tablespoon
Vanilla extract	1/4 teaspoon

Method:

1. Preheat oven to 425 degrees
2. Combine flour, cornmeal, baking powder, sugar and salt. Sift into another bowl.
3. Blend in butter until it resembles a coarse meal.
4. Add cream; mix thoroughly. Dough will be wet.
5. Divide into 8-10 portions.
6. Place on a baking sheet coated with spray. (a coated round cake pan can also be used)
7. Place dough onto pan and bake 15 to 20 minutes or until golden brown. Cool slightly.
8. Combine strawberries or other fruit with 3 tablespoons of sugar. Let stand at room temperature for 15 minutes.
9. Crush half the strawberries; add a little lemon juice; set aside.
10. Combine cream, sugar and vanilla. Whip until soft and fluffy.
11. Place a biscuit on a chilled plate, top with berries, whipped cream and a second biscuit. Garnish with juice from the berries.

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