BEST HOMEMADE STRAWBERRY SHORTCAKE:

This homemade strawberry shortcake recipe consists of a golden flaky biscuit piled high with macerated strawberries and sweetened whipped cream.

INGREDIENTS

FOR THE BISCUITS:
• 2 cups (250g) all-purpose flour
• 3 tbsp (38g) granulated sugar
• 1 tbsp (15g) baking powder
• 1/4 cup (57g) cold salted butter, cubed
• 1 cup (250ml) cold milk

FOR THE MACERATED STRAWBERRIES:
• 1 pint (454g) strawberries, sliced
• 2 tbsp (25g) granulated sugar

WHIPPED CREAM:
• Cool Whip

INSTRUCTIONS:

1. Preheat oven to 425F and line a baking sheet with parchment paper or silicone baking mat.
2. In a large bowl, combine flour, sugar and baking powder. Cut in butter until mixture resembles coarse crumbs. Add in the milk and stir until just combined.
3. Drop the dough by heaping tablespoonfuls into eight mounds onto the prepared baking sheet. Bake at 425° for 12-15 minutes or until lightly browned.
4. While the biscuits are in the oven, stir together strawberries and sugar in a medium bowl. Let stand at room temperature until juices are released, at least 30 minutes.
5. Split biscuits in half horizontally. Spoon on some strawberries, a dollop of whipped cream, top with the other biscuit half. Garnish with more whipped cream and a strawberry if desired.

S’mores recipe on the next page 😊
FUN SUMMER S’MORES CUPS:

Here’s what you’ll need to make S’Mores Cookie Cups, the exact measurements & instructions are below:

- **24-cup mini muffin pan**
- **Graham crackers** – You will need 1 cup of graham crackers to make the cookie cups. This should be about 7 whole graham cracker sheets
- **Powdered sugar** – Powdered sugar adds just the right sweetness to the graham crackers and also helps the graham cracker crumbs hold together a little better.
- **Butter** – Butter adds the moisture and rich flavor to the graham cracker cookie cups. I use salted butter.
- **Marshmallows** – Be sure to use the CLASSIC size of marshmallow, not MINI marshmallows and not GIANT marshmallows. You’ll just need 1 1/2 marshmallows and you’ll cut them in half to make 24 little rounds.
- **Chocolate bars** – Our favorite is Hershey’s Milk Chocolate bars! You can, of course, use any chocolate bars you like.

To make S’Mores Cookie Cups:

- Start by mixing together the graham cracker crumbs, powdered sugar, and melted butter.
- Grease a 24-cup mini muffin pan with non-stick cooking spray, then spoon the graham cracker crumb mixture into the cups. Use your fingers or a mini tart shaper to press the crumbs into the bottom of each cup and up the sides.
- Bake the graham cracker cups at 350°F for about 4 minutes until golden brown.
- Cut the marshmallows in half and place one in each cup, cut side of the marshmallow down.
- Broil the marshmallows for 1-2 minutes until toasty brown on top.
- As soon as you take the s’mores cup out of the oven, put a piece of chocolate on top of each marshmallow.
- Let the s’mores cool in the pan for 15 minutes, then use a butter knife to life each one out of the pan.

~ Here are other types of chocolate you can use:

- Mini Reese’s Peanut Butter Cups
- Hershey’s Kisses
- Dark chocolate
- Rollo’s
- Bite size Snickers bars
- Hot fudge sauce