

# **OLD-FASHIONED** **STRAWBERRY SHORTCAKE**

An Indiana University recipe since 1947

**Portion:** 1 shortcake; 3/4 cup or #8 dipper or 6-ounce ladle of strawberries  
with 2 tablespoons half-and-half cream

**for 6 servings**

**for 48 servings**

## Amount

## Ingredient

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4-1/2 cups  
1/2 cup or 4 ounces

Strawberries  
Sugar, granulated

9 quarts  
4 cups or 1 quart or 2 pounds

## Shortcake

2 cups or 8 ounces  
1 tablespoon + 1 teaspoon

Flour, all-purpose  
Baking powder

4 quarts or 4 pounds  
1/2 cup + 2 tablespoons  
+ 2 teaspoons  
or 5-1/3 ounces

3/4 teaspoon  
1/3 cup or 2-2/3 ounces

Salt  
Sugar, granulated

2 tablespoons  
2-2/3 cups or 1 pound  
+ 5 ounces

8 tablespoons or 1/2 cup  
or 1 stick or 4 ounces  
1/2 cup or 4 ounces  
1/4 cup or 2 ounces

Butter  
Liquid whipping cream  
Water, at room temperature

4 cups or 8 sticks  
or 2 pounds  
1 quart or 32 ounces  
2 cups or 16 ounces

3/4 cup or 6 ounces

Cream, half-and-half

1 quart + 2 cups  
or 48 ounces

## Procedure:

### Strawberries:

1. Wash, drain and stem strawberries. To stem berries, use the round portion of a spoon or tip of pairing knife and just scoop the stem out.
2. Slice strawberries and sweeten with sugar, stirring to create juice. Adjust sugar to taste according to sweetness of berries.

### Shortcake:

3. Premeasure all ingredients; have ingredients at approximately 75°F. Secure baking sheet(s). Preheat oven to 375°F.
4. Combine flour, baking powder, salt and sugar; stir with a slotted spoon.
5. Cut butter into flour mixture with a pastry blender or with two knives in a cutting motion to break the butter into small pieces mixed throughout the flour. The resulting mixture should have a coarse, mealy consistency.
6. Separately, stir together whipping cream and water. Add to the butter/flour mixture all at once, stirring just enough to moisten.
7. Drop dough by the heaping tablespoonful on ungreased baking sheet(s) approximately 2 inches apart to allow for spreading; if available, use a #20 dipper for portioning onto baking sheet(s).
8. Place baking sheet(s) in oven. If oven has shelves, select middle shelf. Bake for 12-20 minutes or until golden brown.
9. Remove from oven and place on wire rack.
10. To serve, top shortcake with strawberries. For a special touch, pour half-and-half cream over shortcake.