



# Sourdough Strawberry Shortcake

*Sow Peace With Every Stir*

**Serves 8**

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**PREP**  
20 min

**BAKE**  
15 min

**TOTAL**  
35 min

## For the Shortcake

- ◆ 225g all-purpose flour
- ◆ 60g granulated sugar
- ◆ 4g salt
- ◆ 13g baking powder
- ◆ 113g cold unsalted butter
- ◆ 113g sourdough discard
- ◆ 115g heavy cream

## For Topping

- ◆ 28g melted butter
- ◆ 15g granulated sugar

## For the Filling

- ◆ 16 oz strawberries, chopped
- ◆ 40g granulated sugar
- ◆ 240g heavy whipping cream
- ◆ Sugar to taste (for cream)

## Instructions

- 1 Prep strawberries: Wash, cut tops off, and chop. Add sugar and refrigerate 1-2 hours. Optional: press 25% of berries to release juices.
- 2 Preheat oven to 450°F.
- 3 In a bowl, mix flour, sugar, salt, and baking powder with a fork.
- 4 Grate cold butter on top of flour mixture. Use fork to disperse butter throughout.
- 5 Add sourdough discard and heavy cream. Gently mix until all flour is incorporated. Add more cream if too crumbly.
- 6 Shape dough into a ball. On lightly floured surface, pat into a 7-inch circle.
- 7 Using a bench knife, cut dough into 8 triangles. Place on parchment-lined baking sheet.
- 8 Brush with melted butter and top with sugar.
- 9 Bake 5 minutes at 450°F. Reduce to 350°F and bake 10-12 more minutes until golden.
- 10 Cool completely. While cooling, whip 1 cup heavy whipping cream with sugar to taste (about 1 tsp for light sweetness).
- 11 Assemble: Cut shortcake in half. Add 1-2 tbsp whipped cream on bottom half, top with strawberries, place top half on strawberries. Add extra cream and berries on top.

**Pro Tip:** This shortcake is perfect for summer entertaining. Make the shortcakes ahead and assemble just before serving for the freshest taste and best texture.