

# National Strawberry Shortcake Day

Today is National Strawberry Shortcake Day and I must pay homage to the old-time American classic by preparing and serving it for dessert tonight. But really, I don't need an excuse to serve it, but it helps.



Strawberry shortcake by  
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In order to make an authentic Strawberry Shortcake recipe, you'd need shortcakes (a sweet cake or biscuit leavened with baking powder or baking soda) and fresh strawberries of course. This would require me to turn on the oven and in this European heat wave that is a definite no-go!! Nevertheless, the hot weather won't stop me from enjoying the summer dessert classic on is National Strawberry Shortcake Day. Therefore, to conserve energy and time, here's a 15-minute Strawberry Shortcake recipe.

So, do you want to make a crowd-pleasing dessert for a hot summer day without cooking? Buy prepared shortcakes or scones, top them with fresh strawberries, whipped cream, sprinkle with chopped pistachios.

## 15-minute Strawberry Shortcake Recipe (makes 8 servings)

### Ingredients:

- 8 prepared shortcakes or sliced scones
- 6 cups (1.5 liter) fresh strawberries, hulled and sliced
- Orange rind, grated
- 1/4 cup (60 ml) sugar
- 1 cup heavy cream, chilled (high fat content, 35% or higher)
- 1 tsp. (5 ml) vanilla
- 1 Tbsp. (15 ml) chopped pistachio nuts

### Preparation:

Place hulled and quartered strawberries in a medium bowl and toss with 1/4 cup sugar. Cover the bowl with plastic wrap and chill for about 20 minutes until syrupy. Note: The strawberry/sugar mixture can be made 1 day in advance.

If using a standing mixer with a whisk attachment, place these items in the freezer for 10-15 minutes. If using a hand mixer, chill metal mixing bowl and whisk attachment in freezer for 10-15 minutes.

Pour chilled cream into chilled mixing bowl, add vanilla extract, and beat until cream holds soft peaks, approximately five minutes if using a stand mixer.

Place shortcakes or scones onto a serving plate, top with strawberry mixture, dollop with whipped cream, dust with orange rind and pistachios. Serve immediately.

Are you a strawberry lover? If so, check out my [Mexican strawberry drink recipe](#) for Aguas Frescas Aguas (Strawberry Mexican Water). Es muy rico!