



CLONAKILTY

STRAWBERRY SHORTCAKE



By Irish Yogurts Clonakilty

Strawberry Shortcake

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Method

- Cut your strawberries into quarters, cover with 20g sugar and set aside
- Preheat your oven to 180°C fan. Line a baking tray with parchment paper
- Combine your flour, sugar, baking powder and salt in a large bowl
- Rub in your butter until a rough, texture is achieved, and the butter is in clumps no greater than pea sized
- In a jug combine your 180mls crème fraîche with your milk and mix well
- Add your wet mixture into your dry ingredients and mix until a soft dough forms
- Roll out your dough onto a floured surface until roughly 1cm thickness. Be careful not to overwork the dough-allow it to just come together
- Using a scone cutter or a glass, cut rounds into your dough. Do not twist your glass or cutter, as this may prevent them from rising. Alternatively, you can use a knife to cut your shortcake into squares or triangles. Flour your glass or knife between cuts
- Place your shortcake on your tray very close together and chill in the fridge for about 20 minutes. Brush your shortbread with a small amount of milk, then sprinkle some sugar on top
- Place in your preheated oven for 20-25 minutes, until risen and golden brown

Ingredients

- 375g Plain Flour, plus extra for work surface
- 50g+20g granulated sugar, plus extra for sprinkling
- 1 Tablespoon baking powder
- 1 teaspoon salt



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- 180g unsalted butter, cold and cubed
- 180g, plus extra to serve [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 60ml milk
- 8-10 large strawberries

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