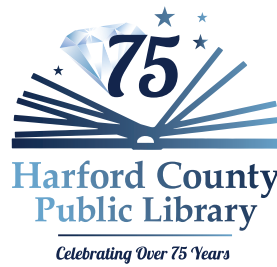




in
partnership
with



and



STRAWBERRY RHUBARB SHORTCAKE

SERVES 8

INGREDIENTS

Strawberry Rhubarb Shortcake:

1 pound rhubarb, lightly peeled and cut into 1-inch pieces

½ cup sugar

¼ cup water

2 quarts strawberries, hulled and sliced

2 tablespoons sugar

2 cups heavy whipping cream, very cold

1 teaspoon vanilla extract

3 tablespoons powdered sugar

Shortcake Biscuits (recipe follows)

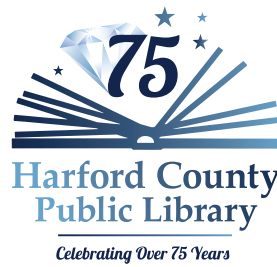
DIRECTIONS

Strawberry Rhubarb Shortcake:

- 1 | Combine the rhubarb with the sugar and 1/4 cup water in a medium pot. Bring to a simmer over medium heat and continue to cook, stirring, until the rhubarb cooks down into a thick purée, about 18 to 20 minutes. Cool completely, and then fold in half of the strawberries. Stir the 2 tablespoons of sugar into the remaining berries and chill slightly.
- 2 | In a chilled mixing bowl, combine the whipping cream, vanilla, and powdered sugar. Whisk vigorously until soft peaks are formed. An electric mixer can be used for whipping the cream.
- 3 | Cut the shortcake biscuits in half and place a large dollop of the strawberry-rhubarb mixture on the bottom half of the biscuit. Top generously with whipped cream and sliced strawberries.
- 4 | Replace the top of the biscuit and garnish with more whipped cream and strawberries. Repeat for each serving. Or if it's a casual party, you can put the strawberry-rhubarb mixture, sliced strawberries, and whipped cream in separate bowls and let the guests make their own.



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STRAWBERRY RHUBARB SHORTCAKE (CONT.)

Shortcake Biscuits:

- 1¼ cups whole wheat pastry flour
- 1 cup white flour
- 1 tablespoon baking powder
- 2 tablespoons sugar
- ½ teaspoon salt
- 1 cup canned coconut milk
- ½ teaspoon vanilla extract

Shortcake Biscuits:

- 1** | Preheat oven to 425°F.
- 2** | Sift together the flours, baking powder, sugar, and salt into a mixing bowl. Make a well in the middle and stir in the coconut milk and vanilla extract. Stir together until everything is combined into a shaggy-looking dough. If you need more liquid, add a tablespoon or two more of coconut milk.
- 3** | Turn the dough out onto a floured board and pat it into a rectangle about 1½ inches thick. Using a biscuit cutter, cut out all the biscuits possible, with 8 being the desired number. Place the biscuits on a baking sheet and bake for about 12 to 15 minutes or until nicely browned. Place on a wire rack and allow to cool before using.

Note: Shortcake Biscuits recipe is adapted from my new favorite cookbook, *Thug Kitchen*.