

Classic Strawberry Shortcake with Cornmeal Biscuits: A Summer Must-Have

Few desserts capture the essence of summer quite like



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5 min

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INGREDIENTS

1 $\frac{3}{4}$ cups all-purpose flour
2/3 cup (polenta style) cornmeal (fine or medium grind)
2 tablespoons sugar
1 tablespoon baking powder
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ cup cold, unsalted butter, cut into small cubes
1 cup buttermilk
1 $\frac{1}{2}$ pounds strawberries, hulled and halved lengthwise
... cup sugar
2 tablespoons fresh lemon juice
2 cups cold whipping cream (heavy cream, at least 36% fat)
2 teaspoons vanilla extract

Swaps and Notes:

Cornmeal: "Polenta style" or medium-fine cornmeal is ideal for the biscuits. Avoid coarse cornmeal, which might make the biscuits too gritty.

Cold Butter: Keeping the butter very cold and cutting it into small cubes is crucial for flaky biscuits. This creates steam pockets as the butter melts during baking.

Buttermilk: If you don't have buttermilk, you can make a quick substitute: add 1 tablespoon of white vinegar or lemon juice to a liquid measuring cup, then fill to the 1-cup line with regular milk. Let it sit for 5 minutes before using.

Strawberries: Use ripe, fresh strawberries for the best flavor. Other berries or a mix of berries (like raspberries or blueberries) can be used. Adjust sugar based on the sweetness of your berries.

Lemon Juice (for strawberries): Fresh lemon juice enhances the natural sweetness of the strawberries and brightens their flavor.

Whipping Cream: Ensure your whipping cream is very cold for best results when whipping. You can also chill your mixing bowl and whisk attachment for even faster whipping. Adjust sugar and vanilla to your taste preference.

Sugar (for whipped cream): Powdered sugar can also be used in whipped cream for a smoother texture, but granulated sugar works fine here.

Instructions:

Cornmeal Biscuits:

Preheat Oven & Prep Baking Sheet: Preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper and set it aside. This prevents sticking and makes cleanup a breeze.

Combine Dry Ingredients: In a large mixing bowl, place the all-purpose flour, cornmeal, 2 tablespoons of sugar, baking powder, and ½ teaspoon of salt. Whisk all these dry ingredients together thoroughly until they are well combined.

Cut in Butter: Add the ½ cup of cold, unsalted butter (cut into small cubes) to the flour mixture. Using the back of a fork, a pastry blender, or your fingertips, work the butter into the flour mixture. Break apart the butter until a fine, mealy texture evenly forms throughout, with some pea-sized butter pieces still visible. This is key for flaky biscuits.

Add Buttermilk: Pour in the 1 cup of buttermilk. Stir the mixture until just combined and no dry spots of flour remain. Be careful not to overmix; overmixing can lead to tough biscuits. The dough will be shaggy.

Scoop & Bake: Scoop ... cup-sized portions of the dough onto the prepared baking sheet, placing them about 1 inch apart. This recipe should yield about 12-14 biscuits. Bake the biscuits for about 15 minutes, or until the tops are lightly browned and they are cooked through. Once baked, remove them from the oven and allow them to cool completely on a wire rack, which should take about 15 minutes. Cooling is important for assembly.

Strawberries:

Macerate Berries: While the biscuits bake and cool, prepare the strawberries. Place the hulled and halved (or sliced) strawberries into another mixing bowl. Sprinkle with ... cup of sugar and add 2 tablespoons of fresh lemon juice. Toss everything together gently until the strawberries are well

coated. Set them aside to allow the berries to macerate (release their juices), which will create a delicious syrupy sauce.

Sweetened Soft Whipped Cream:

Whip Cream: In a chilled mixing bowl, place the 2 cups of cold whipping cream, 2 tablespoons of sugar, and 2 teaspoons of vanilla extract. Using an electric mixer (or a whisk and some arm strength!), whisk together until soft to medium peaks form. The cream should be fluffy and hold its shape but still be soft. Do not over-whip. Refrigerate the whipped cream until you are ready to assemble and serve.

Assembly:

Split Biscuits: Carefully split each cooled biscuit in half crosswise using a serrated knife or your hands.

Layer & Serve: Place the bottom half of each biscuit on a serving plate. Top each bottom half with a couple of spoonfuls of the lightly whipped cream. Next, generously top the whipped cream with a couple of spoonfuls of the macerated strawberries, ensuring you get some of that delicious strawberry syrup. Place the top half of the biscuit gently on top. Serve immediately and enjoy this delightful summer classic!

Tips for Success:

DIRECTIONS

1. **Cornmeal Biscuits:** Preheat Oven & Prep Baking Sheet: Preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper and set it aside. This prevents sticking and makes cleanup a breeze.
2. **Combine : Dry Ingredients:** In a large mixing bowl, place the all-purpose flour, cornmeal, 2 tablespoons of sugar, baking powder, and $\frac{1}{2}$ teaspoon of salt. Whisk all these dry ingredients together thoroughly until they are well combined.
3. **Cut in : Butter:** Add the $\frac{1}{2}$ cup of cold, unsalted butter (cut into small cubes) to the flour mixture. Using the back of a fork, a pastry blender, or your fingertips, work the butter into the flour mixture. Break apart the butter until a fine, mealy texture evenly forms throughout, with some pea-sized butter pieces still visible. This is key for flaky biscuits.
4. **Add : Buttermilk:** Pour in the 1 cup of buttermilk. Stir the mixture until just combined and no dry spots of flour remain. Be careful not to overmix; overmixing can lead to tough biscuits. The dough will be shaggy.
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another mixing bowl. Sprinkle with ... cup of sugar and add 2 tablespoons of fresh lemon juice. Toss everything together gently until the strawberries are well coated. Set them aside to allow the berries to macerate (release their juices), which will create a delicious syrupy sauce.

7. **Sweetened Soft Whipped Cream:** Whip Cream: In a chilled mixing bowl, place the 2 cups of cold whipping cream, 2 tablespoons of sugar, and 2 teaspoons of vanilla extract. Using an electric mixer (or a whisk and some arm strength!), whisk together until soft to medium peaks form. The cream should be fluffy and hold its shape but still be soft. Do not over-whip. Refrigerate the whipped cream until you are ready to assemble and serve.
8. **Assembly: Split Biscuits:** Carefully split each cooled biscuit in half crosswise using a serrated knife or your hands.
9. **Layer & : Serve:** Place the bottom half of each biscuit on a serving plate. Top each bottom half with a couple of spoonfuls of the lightly whipped cream. Next, generously top the whipped cream with a couple of spoonfuls of the macerated strawberries, ensuring you get some of that delicious strawberry syrup. Place the top half of the biscuit gently on top. Serve immediately and enjoy this delightful summer classic!
10. **Tips for Success: Cold Butter is Essential:** Cold butter creates steam pockets in the oven, which leads to flaky biscuits. Don't use softened or melted butter.
11. **Don't : Overmix Biscuit Dough:** Mix just until combined. Overworking the dough develops gluten, resulting in tough biscuits.
12. **Macerate : Strawberries:** Giving the strawberries time to sit with sugar and lemon juice draws out their natural juices, creating a delicious syrup.
13. **Cold : Whipping Cream & Bowl:** For perfectly whipped cream, ensure your cream is very cold, and if possible, chill your mixing bowl and whisk attachment for 10-15 minutes before whipping.
14. **Serve : Immediately:** Strawberry shortcake is best assembled and served fresh. The biscuits will soften if they sit with the cream and strawberries for too long.
15. **Serving Suggestions and Pairings:** This Strawberry Shortcake is a complete, delightful dessert on its own, showcasing the fresh flavors of summer.
16. **Serve simply as described,** allowing the flavors to shine.
17. **For an extra touch,** you can dust the assembled shortcakes with a light sprinkle of powdered sugar.
18. **A side of fresh mint leaves** can add a refreshing garnish.
19. **Pair with a glass of iced tea or lemonade** (like my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days) for the ultimate summer treat.
20. **Storage and Leftover Tips:** Strawberry Shortcake is definitely best enjoyed immediately after assembly for the freshest texture of the biscuits and cream. If you have leftover components, store them separately:

21. Biscuits: Store cooled, un-assembled biscuits in an airtight container at room temperature for up to 2 days, or freeze for up to 1 month. Reheat briefly in a warm oven for freshness.
22. Macerated : Strawberries: Store in an airtight container in the refrigerator for up to 3 days.
23. Whipped : Cream: Store in an airtight container in the refrigerator for up to 1 day. Re-whisk briefly if it deflates before serving.
24. Assemble individual shortcakes just before serving for the best experience.
25. More Recipes You Will Love: If you loved the sweet, comforting, and homemade feel of this Strawberry Shortcake, you'll find similar satisfaction in these other fantastic dessert recipes:

SWAPS & NOTES

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Avoid coarse cornmeal, which might make the biscuits too gritty.

Cold Butter: Keeping the butter very cold and cutting it into small cubes is crucial for flaky biscuits.

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TIPS FOR SUCCESS

Cold Butter is Essential: Cold butter creates steam pockets in the oven, which leads to flaky biscuits.

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Overworking the dough develops gluten, resulting in tough biscuits.

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