

## Old-Fashioned Shortcake: Classic Recipe for Perfect Fruit Desserts

simplicity and the incredible versatility



**OVEN**  
**400°F**

**TIME**  
**15-20 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ... cup granulated sugar
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup (1 stick) unsalted butter, very cold and cut into small pieces
- $\frac{3}{4}$  cup cold milk (whole milk recommended)
- 1 teaspoon vanilla extract
- 1 tablespoon milk or cream (for brushing top, optional)
- 1 tablespoon granulated sugar (for sprinkling top, optional)

#### Swaps and Notes:

**Flour:** All-purpose flour is standard. For a slightly different texture, you can use a high-quality cake flour, but all-purpose works beautifully.

**Sugar:** Granulated sugar is used in the dough. You can adjust the sweetness slightly, but remember the fruit and whipped cream will add more sweetness.

**Butter:** The key to flaky shortcake is very cold butter. Cut it into small pieces or grate it. Unsalted butter is preferred to control saltiness.

**Milk:** Cold whole milk provides the best richness and tender crumb. You can use 2% milk, but avoid skim for best results. Buttermilk can also be used for a tangier shortcake.

Vanilla Extract: Enhances the overall flavor.

Optional Toppings (for shortcake itself): A brush of milk or cream and a sprinkle of sugar before baking adds a lovely golden crust and a sweet sparkle.

Gluten-Free Option: For a gluten-free version, use a 1:1 gluten-free baking flour blend designed for replacing wheat flour.

Instructions:

Preheat Oven & Prep Baking Sheet: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper, or lightly grease it.

Combine Dry Ingredients: In a large bowl, whisk together the 2 cups all-purpose flour, 1 tablespoon baking powder, ... cup granulated sugar, and ¼ teaspoon salt.

Cut in Cold Butter: Add the ½ cup (1 stick) very cold unsalted butter, cut into small pieces, to the dry ingredients. Using a pastry blender, two knives, or your fingertips, cut the butter into the flour mixture until it resembles coarse crumbs with some pea-sized pieces of butter remaining. This is crucial for flakiness!

Add Wet Ingredients: In a separate small bowl, whisk together the ¾ cup cold milk and 1 teaspoon vanilla extract.

Pour the wet ingredients into the dry ingredients. Stir with a fork or rubber spatula until just combined and the dough comes together. Do not overmix! The dough will be shaggy and slightly sticky, but that's what you want for a tender shortcake.

Form the Shortcakes: For traditional rounds: Lightly flour a clean work surface. Turn the dough out onto the floured surface and gently knead it a few times (no more than 5-6 times) just until it forms a cohesive mass. Pat the dough into a disc about ¾ to 1 inch thick. Using a 2.5 to 3-inch round biscuit cutter (or a knife for squares/wedges), cut out shortcakes. Gently re-gather any scraps, press them together, and cut out more.

For a rustic single shortcake: Simply pat the entire dough into an 8-inch round disc (about 1 inch thick) on the prepared baking sheet. You can cut it into 6-8 wedges after baking.

Bake: Place the cut shortcakes (or the single round) on the prepared baking sheet. If desired, brush the tops with 1 tablespoon milk or cream and sprinkle with 1 tablespoon granulated sugar for a golden crust.

Bake for 15-20 minutes (for individual shortcakes) or 20-25 minutes (for a single round), or until the tops are golden brown and a wooden skewer inserted into the center comes out clean.

**Cool Slightly:** Remove from the oven and transfer to a wire rack. Let them cool for a few minutes until just warm.

**Tips for Success:**

**Keep Ingredients Cold:** The colder the butter and milk, the flakier your shortcake will be. This prevents the butter from melting into the flour too quickly.

**Don't Overmix:** Overmixing develops gluten, leading to tough shortcakes. Mix just until combined and the dough is shaggy.

**Handle Lightly:** When shaping or cutting, work quickly and handle the dough as little as possible. This also helps maintain tenderness.

**Use a Pastry Blender (or your fingers):** These tools help cut the butter into the flour without warming it too much with your hands.

**Bake Until Golden:** A golden-brown top indicates the shortcake is properly cooked through and has developed a nice crust.

**Serving Suggestions and Pairings:**

## DIRECTIONS

- 1. Preheat : Oven & Prep Baking Sheet:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper, or lightly grease it.
- 2. Combine : Dry Ingredients:** In a large bowl, whisk together the 2 cups all-purpose flour, 1 tablespoon baking powder, ... cup granulated sugar, and ½ teaspoon salt.
- 3. Cut in : Cold Butter:** Add the ½ cup (1 stick) very cold unsalted butter, cut into small pieces, to the dry ingredients. Using a pastry blender, two knives, or your fingertips, cut the butter into the flour mixture until it resembles coarse crumbs with some pea-sized pieces of butter remaining. This is crucial for flakiness!
- 4. Add : Wet Ingredients:** In a separate small bowl, whisk together the ¾ cup cold milk and 1 teaspoon vanilla extract.
- 5. Pour the wet ingredients into the dry ingredients.** Stir with a fork or rubber spatula until just combined and the dough comes together. Do not overmix! The dough will be shaggy and slightly sticky, but that's what you want for a tender shortcake.
- 6. Form the : Shortcakes:** For traditional rounds: Lightly flour a clean work surface. Turn the dough out onto the floured surface and gently knead it a few times (no more than 5-6 times) just until it forms a cohesive mass. Pat the dough into a disc about ¾ to 1 inch thick. Using a 2.5 to 3-inch round biscuit cutter (or a knife for squares/wedges), cut out shortcakes. Gently re-gather any scraps, press them together, and cut out more.

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10. Cool : Slightly: Remove from the oven and transfer to a wire rack. Let them cool for a few minutes until just warm.
11. Enjoy your freshly baked : Old-Fashioned Shortcake, ready for your favorite toppings!
12. Tips for Success: Keep Ingredients Cold: The colder the butter and milk, the flakier your shortcake will be. This prevents the butter from melting into the flour too quickly.
13. Don't : Overmix: Overmixing develops gluten, leading to tough shortcakes. Mix just until combined and the dough is shaggy.
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15. Use a : Pastry Blender (or your fingers): These tools help cut the butter into the flour without warming it too much with your hands.
16. Bake : Until Golden: A golden-brown top indicates the shortcake is properly cooked through and has developed a nice crust.
17. Serving Suggestions and Pairings: Old-Fashioned Shortcake is the quintessential base for fresh berries (especially strawberries, raspberries, or blueberries!) and a generous dollop of freshly whipped cream. Lightly sweeten the berries with a little sugar and let them macerate for 15-30 minutes to create a lovely juice. Assemble just before serving for the best texture. This dessert is perfect for summer gatherings, barbecues, potlucks, or simply a delightful treat on its own. For other comforting baked goods, check out my [This Chocolate Chip Banana Bread Is My Favorite Way To Use Up Overripe Bananas](#) or [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat](#).
18. Storage and Leftover Tips: Old-Fashioned Shortcake is truly best enjoyed fresh from the oven, ideally on the day it's baked. The texture is at its peak when warm and flaky. If you have plain, unadorned shortcakes left over, you can store them in an airtight container at room temperature for up to 1-2 days. Reheat briefly in a toaster oven or microwave to freshen them up. Once assembled with fruit and cream, it should be consumed within a few hours, as the shortcake will become soggy.
19. More Recipes You Will Love: If you appreciate comforting, classic baked goods and delightful sweet treats, here are some other Chefmaniac favorites:

20. For a rich, chocolatey indulgence, try : These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.
21. If you're a fan of classic cookies, my : The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot are a must-try.
22. And for another no-fuss, nostalgic treat, check out These Old School No-Bake Cookies Never Fail Me And I've Made Them 100 Times.
23. Final Thoughts: This Old-Fashioned Shortcake recipe is a true testament to the beauty of simple ingredients coming together to create something truly magical. Its tender, buttery crumb is the perfect foundation for fresh fruit and cream, making it a quintessential summer dessert that always delights. Give it a try, and taste the timeless charm of a true classic!
24. What's your favorite fruit to pair with shortcake? Share your ideas in the comments below, and don't forget to follow Chefmaniac.com for more delicious recipes!

## SWAPS & NOTES

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**Sugar:** Granulated sugar is used in the dough.

You can adjust the sweetness slightly, but remember the fruit and whipped cream will add more sweetness.

## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-shortcake-classic-recipe-for-perfect-fruit-desserts/>