

Tropical Strawberry Pineapple Shortcake: A Sun-Drenched Twist on a Classic

Tropical Strawberry Pineapple Shortcake



OVEN
425°F

TIME
30 min

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INGREDIENTS

For the Whipped Cream: 1½ cups (360ml) heavy whipping cream: Ensure it is very cold. 3 tbsp powdered sugar: For a smooth, stable sweetness. 1 tsp vanilla extract: To round out the creaminess.:

DIRECTIONS

1. Prepare the : Fruit Filling
2. In a medium bowl, combine your sliced strawberries, chopped pineapple, sugar, and lime juice. Toss them thoroughly so the sugar coats every piece. Let this sit (macerate) for at least 30 minutes. This process creates a delicious natural syrup that will soak into your biscuits later.
3. Mix the : Dry Ingredients
4. Preheat your oven to 425°F (220°C) and line your baking sheet with parchment paper. In a large bowl, whisk together the flour, baking powder, salt, and sugar.
5. Cut in the : Butter
6. Add your cold, cubed butter to the flour mixture. Using a pastry cutter or your clean fingertips, work the butter into the flour until it looks like coarse crumbs with some pea-sized chunks. This is what makes the shortcake flaky!
7. Form the : Dough
8. Stir in the milk and vanilla extract. Mix until the dough just comes together-do not overmix, or the biscuits will be tough. Turn the dough onto a floured surface, knead 3 or 4 times, and pat it into a ¾inch thick circle. Cut into 6-8 rounds.
9. Place the rounds on your baking sheet and bake for 12-15 minutes. You're looking for a beautiful golden brown top. Let them cool slightly on a wire rack.
10. Whip the : Cream
11. While the biscuits cool, whip your heavy cream, powdered sugar, and vanilla in a chilled bowl until soft peaks form.

12. Slice the warm biscuits in half. Spoon a generous amount of the fruit and its syrup onto the bottom half. Add a massive dollop of whipped cream, place the top half of the biscuit back on, and garnish with a little more fruit.

SWAPS & NOTES

The Fruit: If strawberries aren't in season, you can use mango or kiwi to keep the tropical theme going.

The Dairy: You can substitute buttermilk for the whole milk if you prefer a slightly tangier biscuit.

The Sugar: Feel free to use honey or agave nectar in the fruit mixture if you want to avoid refined sugar.

Shortcuts: If you are in a rush and need a "no-bake" style vibe, you could serve the fruit over a pre-made cake, similar to how I use shortcuts in my Ice Cream Sandwich Cake.

TIPS FOR SUCCESS

Keep it Cold: The secret to a flaky shortcake is cold butter.

If the butter melts before it hits the oven, you lose those flaky layers.

Don't Overwork the Dough: Handle the dough as little as possible.

The more you touch it, the more gluten develops, leading to a "breadly" rather than "biscuity" texture.

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

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