

Better Than Classic: How to Make Tropical Strawberry Pineapple Shortcake

The Ultimate Tropical Strawberry Pineapple Shortcake



OVEN
425°F

TIME
30 min

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INGREDIENTS

For the Shortcake:

All-purpose flour: 2 cups (250g) - The base for our flaky biscuits.

Baking powder: 1 tbsp - Essential for that signature lift.

Salt: 1/8 tsp - To balance the sweetness.

Granulated sugar: 3 tbsp - Just enough to make the dough "dessert-ready."

Cold unsalted butter: 6 tbsp (85g) - Keep it cold! This creates the flaky layers.

Whole milk: 3/4 cup (180ml) - For a rich, tender crumb.

Vanilla extract: 1 tsp - To round out the flavor.

For the Fruit Filling:

Fresh strawberries: 2 cups (300g) - Hulled and sliced.

Fresh pineapple: 2 cups (300g) - Finely chopped (fresh is much better than canned here!).

Granulated sugar: 1/2 cup (50g) - To draw out those delicious fruit juices.

Fresh lime juice: 1 tbsp - The secret ingredient for a tropical "pop."

For the Whipped Cream:

Heavy whipping cream: 1 1/2 cups (360ml) - Must be very cold.

Powdered sugar: 3 tbsp - For a smooth, stable sweetness.

Vanilla extract: 1 tsp.

Swaps and Notes:

The Butter: If you only have salted butter, omit the extra salt in the dry ingredients.

The Fruit: While strawberries and pineapple are the stars, feel free to add mango or kiwi for even more color.

Dairy-Free: You can swap the milk for coconut milk (the full-fat canned kind) and use a vegan butter substitute for a dairy-free version of the biscuit.

Step-by-Step Instructions:

1. Macerate the Fruit:

2. Bake the Shortcakes:

3. Whip the Cream:

4. The Assembly:

Tips for Success:

Don't Overmix: When making the shortcake dough, stop as soon as the flour is moistened. Overworking the dough develops gluten, which makes the biscuits tough instead of flaky.

Cold is Key: Ensure your butter and your cream are as cold as possible. This ensures the best biscuit rise and the stablest whipped cream.

Fresh Lime: Don't skip the lime juice in the fruit! It acts as a flavor enhancer that bridges the gap between the strawberry and pineapple.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 410 kcal

Total Fat: 24g

Saturated Fat: 15g

DIRECTIONS

- 1. Macerate the Fruit:** In a large bowl, combine your sliced strawberries, chopped pineapple, sugar, and lime juice. Toss them thoroughly. Let this sit at room temperature for at least 30 minutes. This process, called macerating, allows the sugar to draw the moisture out of the fruit, creating a natural, syrupy sauce that will soak into the biscuits.
- 2. Bake the Shortcakes:** Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper. Whisk your dry ingredients together. Using a pastry cutter (or two forks), work the cold, cubed butter into the flour until it looks like coarse crumbs.
- 3. Stir in the milk and vanilla until a shaggy dough forms.** Turn it onto a floured surface, knead it just a few times (don't overwork it!), and pat it into a ¾-inch thick circle. Cut into 6-8 biscuits. Bake for 12-15 minutes until the tops are a beautiful golden brown.
- 4. Whip the Cream:** While the biscuits cool, pour your cold heavy cream into a chilled bowl. Add the powdered sugar and vanilla. Whip until soft peaks form. You want it fluffy enough to hold its shape but soft enough to melt slightly into the warm biscuits.
- 5. The Assembly:** This is the best part! Slice a warm biscuit in half. Generously spoon the fruit and its syrup onto the bottom half. Follow with a massive dollop of whipped cream. Place the top biscuit back on and garnish with a little more fruit.
- 6. Tips for Success:** Don't Overmix: When making the shortcake dough, stop as soon as the flour is moistened. Overworking the dough develops gluten, which makes the biscuits tough instead of flaky.

7. Cold is : Key: Ensure your butter and your cream are as cold as possible. This ensures the best biscuit rise and the stablest whipped cream.
8. Fresh : Lime: Don't skip the lime juice in the fruit! It acts as a flavor enhancer that bridges the gap between the strawberry and pineapple.
9. Serving Suggestions and Pairings: This dessert is the star of any BBQ or garden party. To keep the refreshing vibes going, I highly recommend serving this alongside a classic margarita or a cold glass of homemade blueberry lemonade. The tartness of the drinks complements the creamy sweetness of the shortcake perfectly.
10. Nutritional Information (Per Serving): Calories: 410 kcal
11. Total : Fat: 24g
12. Saturated : Fat: 15g
13. Carbohydrates: 46g
14. Sugar: 22g
15. Fiber: 2g
16. Protein: 5g
17. Storage and Leftover Tips: Shortcakes are best enjoyed fresh and warm. However, if you have leftovers:
18. Biscuits: Store in an airtight container at room temperature for up to 2 days. Reheat in the oven at 350°F for 5 minutes to restore the crunch.
19. Fruit: Keep the fruit mixture in the fridge for up to 3 days. It actually gets sweeter over time!
20. Whipped : Cream: Best used immediately, but can be kept in the fridge for 24 hours (you may need to give it a quick re-whisk).
21. More Recipes You Will Love: If you enjoyed this fruity, summery bake, check out these other favorites from the kitchen:
22. Ice : Cream Sandwich Cake - A total crowd-pleaser for hot days.
23. Rainbow : Sprinkle Cookies - For when you need a little extra color in your life.
24. Final Thoughts: This Tropical Strawberry Pineapple Shortcake is more than just a dessert; it's a celebration of summer flavors. It's rustic, unpretentious, and deeply satisfying. Whether you're hosting a big family gathering or just want a special Sunday treat, this recipe never misses.
25. Did you try this recipe? I'd love to hear how it turned out! Leave a comment below or tag us on social media with your creations. Don't forget to follow Chef Maniac for more elevated comfort food recipes!

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