

## Homemade Tropical Shortcake with Strawberries, Pineapple & Cream

Tropical Strawberry Pineapple Shortcake



**OVEN**  
**425°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Shortcakes:

- 2 cups (250 g) all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3 tablespoons granulated sugar
- 6 tablespoons (85 g) cold unsalted butter, cubed
- 3/4 cup (180 ml) whole milk
- 1 teaspoon vanilla extract

For the Tropical Fruit Filling:

- 2 cups (300 g) fresh strawberries, hulled and sliced
- 2 cups (300 g) fresh pineapple, finely chopped
- 1/4 cup (50 g) granulated sugar
- 1 tablespoon fresh lime juice

For the Whipped Cream:

- 1 1/2 cups (360 ml) heavy whipping cream
- 3 tablespoons powdered sugar

### DIRECTIONS

- 1. Macerate the Fruit:** In a bowl, combine strawberries, pineapple, granulated sugar, and lime juice. Toss well and let sit for about 30 minutes, stirring occasionally. The fruit will release juices and become beautifully syrupy.
- 2. Prepare the Oven:** Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper.
- 3. Mix the Dry Ingredients:** In a large bowl, whisk together flour, baking powder, salt, and sugar.
- 4. Cut in the Butter:** Add the cold cubed butter and cut it into the flour mixture using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
- 5. Form the Dough:** Stir in the milk and vanilla until just combined. Gently knead 3-4 times (don't overwork it) and pat into a 3/4-inch thick round.
- 6. Cut & Bake:** Cut into 6-8 biscuits and place on the prepared baking sheet. Bake for 12-15 minutes, until golden brown. Let cool slightly.
- 7. Whip the Cream:** Beat heavy cream, powdered sugar, and vanilla until soft peaks form.
- 8. Assemble:** Slice shortcakes in half. Spoon fruit onto the bottom halves, add whipped cream, then place the tops on. Finish with extra fruit and cream.
- 9. Serve immediately** for the best texture and flavor.

### SWAPS & NOTES

Use well-drained canned pineapple in juice (not syrup).

Dairy-free option: Substitute cold vegan butter and coconut cream for whipped topping.

Extra citrusy: Add a little lime zest to the fruit mixture for more brightness.

Make it richer: Replace 2 tablespoons of milk with heavy cream for extra tenderness.

## TIPS FOR SUCCESS

Don't overmix the dough-this keeps the shortcakes tender.

Let the fruit fully macerate for maximum juiciness.

Chill your mixing bowl before whipping cream for better volume.

Assemble just before serving to prevent sogginess.

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

Original recipe: <https://chefmaniac.com/homemade-tropical-shortcake-with-strawberries-pineapple-cream/>