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Strawberry-Basil Shortcakes

73 Ratings

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Ingredients

shortcakes

- ¼ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- 2 cups all-purpose flour, plus more for surface
- 6 tablespoons (¾ stick) chilled unsalted butter, cut into pieces
- 1 cup heavy cream
- 1 large egg, beaten to blend

berries and assembly

- 1½ pound fresh strawberries, hulled, quartered (about 3 cups), divided
- 4 tablespoons sugar, divided
- 2 sprigs basil
- 2 cups heavy cream
- 2 tablespoons crème fraîche

Recipe Preparation

Shortcakes

- Preheat oven to 400°. Whisk sugar, baking powder, salt, and 2 cups flour in a large bowl. Using your fingers or a pastry cutter, work in butter until the texture of coarse meal with a few pea-size pieces of butter remaining. Add cream and mix until dough just comes together (it will be sticky).
- Turn out dough onto a lightly floured surface and pat into a 12x4" rectangle about ¾" thick. Cut out rounds with a 2½" biscuit cutter, re-rolling scraps as needed to make 8 rounds. Whisk egg with 1 Tbsp. water in a small bowl. Transfer rounds to a parchment-lined baking sheet and brush tops with egg wash. Bake until tops are golden brown and shortcakes are cooked through, 15–20 minutes.
- **DO AHEAD:** Shortcakes can be made 2 days ahead. Store tightly wrapped at room temperature.

berries and assembly

- Coarsely chop 2 cups strawberries (use any bruised or less perfect ones) and cook with 2 Tbsp. sugar in a medium saucepan over medium heat, stirring occasionally, until berries are softened and mixture is slightly thickened, about 5 minutes. Let berry compote cool.
- Meanwhile, toss basil, 1 Tbsp. sugar, and remaining 1 cup strawberries in a medium bowl and let sit until fruit begins to release juices, 10–15 minutes. Discard basil.
- Using an electric mixer, beat cream, crème fraîche, and remaining 1 Tbsp. sugar to soft peaks, about 4 minutes.
- Split shortcakes and fill with berry compote, whipped cream mixture, and macerated strawberries.

Nutritional Content

Calories (kcal) 4560 Fat (g) 43 Saturated Fat (g) 26 Cholesterol (mg) 175 Carbohydrates (g) 40 Dietary Fiber (g) 2 Total Sugars (g) 14 Protein (g) 6 Sodium (mg) 160

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