

CopyCat Longhorn Steakhouse Strawberry Shortcake

Ingredients

2 cups all-purpose flour
1/4 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter (cold and cut into small pieces)
1 cup heavy cream
1 teaspoon vanilla extract
1 pint strawberries (hulled and sliced)
2 tablespoons granulated sugar
Whipped cream, for topping

Directions

Preheat oven to 400°F.

In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.

Cut in cold butter using a pastry cutter or fork until the mixture resembles coarse crumbs.

Stir in heavy cream and vanilla extract until mixture forms a dough.

Turn dough onto a floured surface and knead gently.

Roll dough out to 1/2 inch thickness and cut into rounds using a biscuit cutter.

Place rounds on a baking sheet lined with parchment paper.

Bake for 12-15 minutes or until golden brown.

In a medium bowl, toss strawberries with sugar.

To serve, split shortcake rounds in half and top with strawberries and whipped cream.