

Strawberry-Rhubarb Shortcake

*from **In Our Grandmothers' Kitchens***

Ingredients:

for the filling:

3 cups chopped rhubarb
1/2 cup sugar
the juice of 1/2 lemon
3 cups chopped strawberries (lightly sweetened if you like them juicy)

for the self-rising biscuits:

2 cups self-rising flour
2 tablespoons sugar
1 cup heavy cream
1 teaspoon vanilla
1 to 2 tablespoons milk
a small amount of melted butter (optional)
coarse white sugar (optional)

for assembly:

sweetened whipped cream

Instructions:

A couple of hours before you want to begin working start the filling by sprinkling the sugar over the rhubarb. Stir in the lemon juice, and allow the rhubarb to juice up.

After an hour has passed prepare your filling. (You may also prepare the rhubarb portion of the filling in advance.) Bring the rhubarb mixture to a boil; reduce the heat; and cook, stirring, until the rhubarb becomes thick (about 5 to 7 minutes).

Allow the rhubarb to cool. While it is cooling you may begin making your shortcake biscuits. Preheat the oven to 425 degrees.

Whisk together the flour and sugar. In a separate bowl (or a measuring cup!) combine the cream and the vanilla.

Make a well in the middle of the dry ingredients. Pour the cream mixture into the well, and gently stir until the mixture is combined, adding a little milk as needed to incorporate all the ingredients into the liquid.

Turn the dough onto a floured work surface, and sprinkle a little more flour on top. Fold the dough over several times; then pat it into a circle or rectangle that is about 1/2 inch thick.

Using a sharp biscuit cutter cut the dough into rounds, about 2 to 2-1/4 inches wide (or however wide you want them!). Place them on an ungreased cookie sheet (you may line the sheet with

parchment or silicone if you're paranoid about sticking). If you like, brush the tops of your biscuits with melted butter and sprinkle a little coarse sugar on top.

Bake the biscuits until they are golden brown (12 to 16 minutes).

When you are ready to assemble your shortcakes, cut the biscuits in half horizontally. Decorate the bottom halves with the cooked filling followed by the strawberries; then dollop on whipped cream. Top with the biscuit tops. (Or divide each shortcake into two mini-shortcakes, one strawberry and one rhubarb.)

Serves 8 to 10, depending on the size of your biscuits.