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## June's Tasty Recipe List

The theme for June is welcoming summer with summer solstice and strawberry picking. The following recipe is provided to inspire you to think about all you can do with those juicy strawberries from your local PYO, or better yet, your own garden! Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

### Strawberry-Shortcake

2 cups cake flour  
1/4 cup and 3 tablespoons granulated sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/2 cup cold, unsalted butter  
1 large egg  
1/2 cup heavy cream and more for brushing  
2 tablespoons brown sugar  
4 cups strawberries, hulled and slice  
1 can of whipped cream

Preheat the oven to 425 F. Mix together the flour, 1/4 cup granulated sugar, baking powder, and salt. Add the butter and mix only until the mixture forms tiny, coarse crumbs. In a bowl, whisk together the egg and the heavy cream. Pour over dry ingredients and mix until the mixture is moistened. Spoon out the dough onto a baking sheet covered with parchment paper or foil. The mounds should be 3 inches wide and 3/4 inch high. Brush the top of the shortcakes with heavy cream and sprinkle with brown sugar. Bake until the shortcakes are a light gold brown. While the shortcakes are baking, brush 1 cup of strawberries with a fork in a bowl. Add the remaining 3 cups of berries and 3 tablespoons of granulated sugar. Mix well and refrigerate. When the shortcakes have baked, transfer them to a wire rack and let cool for 15 minutes. Carefully slice the shortcakes horizontally in half and spoon berries onto the bottom half. Top with whipped cream and cover with the shortcake tops.