

Shortcake Baking Mix

Makes about 4 cups of mix

3½ cups All Purpose flour
1 Tablespoon sugar
1 Tablespoon baking powder
½ teaspoon baking soda
1 teaspoon salt
6 ounces cold butter, cubed

In the mixing bowl or a Kitchen Aid mixer (paddle attachment)

Combine flour, sugar, baking powder, baking soda and salt.

Stir to combine well.

Add the cubed butter and mix until the mixture looks like cornmeal.

This mix can be doubled or tripled and then stored in a large plastic container in the fridge for up to 2 weeks.

Chocolate Chip Shortcakes

Makes 9-10 shortcakes

4 cups of the above baking mix
½ cup chocolate flakes

1 egg
1 ¼ cups heavy cream

Place the baking mix in the bowl of a Kitchen Aid mixer with paddle attachment.

In a measuring cup, combine the egg and the heavy cream, stir with a fork to combine.

Add the wet mixture to the baking mix and stir until the mixture is just combined.

Do not over mix.

Place the shortcake dough on a floured surface.

Pat down the mixture into a rectangle...roll out with a rolling pin to about ¾ inch thick.

Using a biscuit cutter cut out the shortcakes and place on a parchment lined baking sheet. Brush with heavy cream and sprinkle tops with crystal sugar.

Bake at 350°F for 15-18 minutes or until golden brown.

Cherry Sauce for shortcakes

3 pounds cherries, washed, pitted and halved

3/4 cup water

1/4 cup lime juice

1/2 cup sugar

1 tablespoon cornstarch

1 tablespoon kirsch, or orange flavored-liqueur

In a medium saucepan, combine 1.5# of the cherries, water, lime juice, and sugar.

Bring to a boil.

Reduce the heat to medium-low and simmer for 15 minutes, stirring occasionally.

In a small bowl, combine the cornstarch and kirsch (make a slurry) and add to the cherry mixture.

Return to a boil and cook for 1 minute, stirring.

Reduce the heat to low and simmer until thickened, about 4 minutes.

Place the other uncooked 1.5 pounds of cherries into the cooked cherries.

Stir to combine.

Kirsch Whipped Cream

3 cups heavy cream

1/2 cup sugar

2 Tablespoons Kirschwasser (Cherry Brandy)

Combine all ingredients in Kitchen Aid mixer with whip attachment.

Whip until slightly stiff peaks form.

Courtesy of Pastry Chef Annie Baker and the St. Helena Farmers' Market