

## STRAWBERRY SHORTCAKE



### Shortcake:

- 1 1/4 cups whole wheat flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon fine-grain sea salt
- 1/4 teaspoon ground cinnamon
- 2/3 cups regular (full fat) coconut milk (from a well-shaken can at room temperature\*)
- 2 TBSP honey
- 1/2 teaspoon vanilla extract
- 1/2 TBSP granulated sugar (optional), for sprinkling on top

### Strawberries:

- 500g fresh strawberries
- 1/2 tablespoon honey

### The Shortcake:

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper.
2. In a medium mixing bowl, combine the flour, baking powder, salt and cinnamon. Stir to combine.
3. In a smaller mixing bowl, combine the coconut milk, honey and vanilla. Whisk to blend with a fork.
4. Pour the wet mixture in to the dry. Mix with a big spoon until you have a dough. If needed add 1 TBSP flour.
5. Lightly flour the cutting board and turn the dough over onto it. 6. Knead the dough a few times.
7. Press the dough into a square shape about 2 cm deep.
8. Use a big nylon knife to divide the dough to make 4 squares. Place the squares onto your prepared baking sheet, leaving a space around each one.
9. Brush the tops of the dough liberally with coconut milk, and sprinkle them with turbinado sugar, if using.
10. Bake for 20 to 22 minutes, until they are firm to the touch.

### To prepare the strawberries:

1. Wash and take off stems of strawberries.
2. Slice into quarters.
3. Place half of the sliced strawberries in a medium mixing bowl and mash them with a big fork until juicy.
4. Add the remaining sliced strawberries and honey and stir to combine. Set aside until ready to serve.



When you're ready to serve, carefully slice the shortcakes in half lengthwise with a paring knife. Top the lower half of each shortcake liberally with sliced strawberries, followed by whipped cream. Top with the upper half of the shortcake. If you want to make them extra decadent, add one more dollop of whipped cream and maybe a small strawberry on top. Serve immediately.