

Old Fashioned Chocolate Chip Strawberry Shortcakes

4 cups fresh strawberries, rinsed and sliced
1/4 cup of sugar
2 cups all-purpose flour
2 1/2 teaspoons aluminum-free baking powder
1/4 teaspoon salt
4 tablespoons unsalted butter, chilled and cut into 1/4 inch pieces
1/2 cup mini chocolate chips
2/3 cup half and half

For the whipped cream:

1 cup heavy cream, cold
1 tablespoon sugar
1 teaspoon of vanilla extract

Pre-heat oven to 400 degrees Fahrenheit.

Stir the sugar into the berries and allow to sit at room temperature for at least 30 minutes. Place flour, granulated sugar, baking powder and salt into a large bowl. Whisk to evenly distribute the ingredients. Cut in the butter with a pastry blender or 2 knives until the mixture resembles coarse flakes. Mix in 1/2 cup chocolate chips. Stir in the half and half with a fork until the mixture is moistened and begins to hold together. Scrape the dough onto a lightly floured cold surface and knead once or twice to pull it together. Pat the dough into a 1 inch thick disk and cut with 2 inch or 3 inch biscuit cutters. Knead the scraps to form another 1 inch thick disk, to cut more cakes.

Place on a parchment paper lined baking sheet and bake 15 minutes until golden brown. Remove from the pan and cool on a wire rack.

Beat the heavy cream with the sugar and vanilla extract until thickened.

To serve, split the shortcakes and place the bottom part on a plate. Top with strawberries and syrup. Spoon whipped cream over the strawberries and cover with the shortcake top. Dollop more cream and garnish with a sprig of mint.

Makes 7- 3 inch shortcakes or 8- 2 inch shortcakes