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*Kitchen Cheat Sheet: Strawberry Shortcake (with 3-ingredient  
cream soda biscuits)*

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## *Tips*

🍓 Use the ripest strawberries you can find.

This recipe only has a handful of ingredients, so flavor matters. If your berries are a little tart, add an extra tablespoon or two of sugar.

🍓 Keep the butter cold.

Cold butter creates flaky layers and tender biscuits. If the butter starts getting soft while you're working, pop everything in the refrigerator for a few minutes.

🍓 Don't overwork the dough.

Mix just until the ingredients come together. Overmixed biscuit dough can turn tough instead of tender.

🍓 Let the strawberries sit.

Giving the berries 20 to 30 minutes with the sugar helps create that sweet syrup that makes strawberry shortcake so good.

🍓 Warm biscuits are best.

The vanilla ice cream melts into the strawberries and biscuits, creating the kind of dessert people remember long after dinner.

## *Storage*

Store the biscuits in an airtight container at room temperature for up to 2 days or freeze for up to 3 months. Keep the strawberries refrigerated for up to 3 days. For the best texture, store everything separately and assemble just before serving.

## Variations

### Peach shortcake

Swap the strawberries for sliced fresh peaches and prepare them the same way with sugar. This one tastes like late summer and questionable self-control.

### Mixed berry shortcake

Use a combination of strawberries, blueberries, blackberries, and raspberries for a colorful version that's perfect for cookouts and holiday weekends.

### Strawberry-peach shortcake

Can't decide? Use both. The combination is ridiculously good and looks gorgeous on the plate.

## FAQs

### **Can I use frozen strawberries?**

Yes, but fresh strawberries give the best texture and flavor.

### **Do I have to macerate the strawberries?**

Yes. Tossing them with sugar creates the sweet syrup that soaks into the biscuits.

### **Can I use Sprite instead of cream soda?**

Absolutely. The biscuits will be delicious, but you'll lose some of the buttery vanilla flavor that cream soda adds.

### **Can I make the biscuits ahead of time?**

Yes. Bake them up to a day ahead or freeze them for up to 3 months.

### **Can I use whipped cream instead of ice cream?**

Of course. Both are delicious, although vanilla ice cream creates a richer dessert.

### **Can I use other fruit?**

Peaches, blueberries, blackberries, or mixed berries all work beautifully with these biscuits.