

## GUASTELLO'S VILLAGE MARKET

# Strawberry Shortcake Sheet Cake

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Serves 12

### Ingredients

2 pounds fresh strawberries  
2 1/4 cups soft wheat self-rising flour (such as White Lily Enriched Bleached Self-Rising Flour)  
1 cup all-purpose flour, plus more for dusting  
1/2 teaspoon kosher salt  
3/4 cup granulated sugar, divided  
1/4 cup cold unsalted butter, cut into 1/4-inch cubes  
1 cup whole buttermilk  
2 teaspoons grated lemon zest (from 1 lemon)  
1 2/3 cups heavy whipping cream, divided  
1 tablespoon vanilla extract, divided  
1 1/4 tablespoons unsalted butter, melted  
2 tablespoons sanding sugar  
1 (8-oz.) container mascarpone cheese  
1/4 cup powdered sugar

### Instructions:

#### Prepare strawberries:

Hull 1 pound of the fresh strawberries and cut in half lengthwise; set aside. Hull and chop strawberries from remaining 1-pound berries to measure 1 cup; set aside. (Reserve remaining whole berries for another use.)

#### Make shortcake batter:

Preheat oven to 400°F. Coat a 13- x 9-inch rimmed baking sheet with cooking spray. Whisk together self-rising flour, all-purpose flour, salt, and 1/2 cup of the granulated sugar in a large bowl. Cut cold butter cubes into flour mixture until butter pieces are evenly coated and pea size. Gently fold in buttermilk, lemon zest, 2/3 cup of the whipping cream, and 1 teaspoon of the vanilla until mixture just comes together but is still lumpy. Gently fold in reserved chopped strawberries.

#### Bake cake:

Using a 1/4-cup measuring cup dusted with all-purpose flour to prevent sticking, scoop slightly rounded dough mounds onto prepared baking sheet in 3 rows of 6 side-by-side mounds, continuing to flour scoop after each mound to prevent sticking. Brush dough mounds evenly with melted butter, and sprinkle with sanding sugar.

Bake in preheated oven until golden brown, 28 to 32 minutes. Transfer baking sheet with shortcake to a wire rack, and cool for 10 minutes. Transfer shortcake to wire rack; cool completely, about 1 hour.

#### Prepare strawberry topping:

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Meanwhile, stir together halved strawberries and remaining  $\frac{1}{4}$  cup granulated sugar in a medium bowl, and let stand until berries start to release their juices, 10 to 15 minutes.

Make whipped mascarpone topping:

Gently stir together mascarpone cheese, powdered sugar, and remaining 2 teaspoons vanilla in a separate medium bowl until just combined. Pour the remaining 1 cup whipping cream into a separate large bowl and beat with an electric mixer fitted with a whisk attachment on high speed until stiff peaks form, 2 to 3 minutes. Gently fold whipped cream into mascarpone mixture until just combined.

Finish and serve:

Spread whipped cream-mascarpone mixture over top of cooled shortcake, leaving edges exposed.

Top with strawberry mixture and any accumulated juices.

Slice evenly into 12 pieces and serve immediately.

Cook's Notes:

Can you make this cake in advance?

The cake, strawberry topping, and mascarpone mixture can all be prepped and held separately for a day, to assemble before serving. Tightly cover the cake and leave at room temperature and refrigerate the berries and cream in covered containers.

When ready to serve, spread the mascarpone topping over the cake, then spoon the vibrant red berries and their sweet juices over it all.

Any leftovers can be stored in the refrigerator, where the cake will soften as it absorbs the berry juices.

Strawberry season is fleeting, and this delectable cake is too. Luckily, it's so easy to make that you can put it together in a snap. Then watch it disappear!

***Credit: [southernliving.com](http://southernliving.com)***