

Shortcake

4 ½ c. Bread flour
1 tsp. salt
3 Tbl. Baking powder
1 Tbl.. sugar

Cut in:

4 oz. cold butter (1 stick)

Stir in all at once:

zest of 1 orange

3 ¼ c. heavy cream

Scoop onto parchment, flatten into discs.

Egg wash, sprinkle with sugar.

Bake 400 deg.

Approx. 20 -25 min.

Or until golden brown

Yields: 16 x 3 oz. shortcakes

Pre-baked shortbreads freeze very well.