

See Jane Cook

STRAWBERRY-COCONUT SHORTCAKE

- **1 pint strawberries**
- **3 tbsp. sugar, or to taste**

For the shortcakes:

- **2 cups self-rising flour**
- **2 tbsp. sugar**
- **3/4 cup sweetened coconut**
- **8 tbsp. cold butter**
- **2 tsp. coconut extract**
- **1/2 to 2/3 cup milk**
- **1 cup toasted coconut**

Wash berries, remove hulls and cut in half or slice. Toss in a bowl with sugar to taste. The amount will vary depending on the sweetness of the berries.

In a food processor, combine flour, sugar and coconut. Cut butter into small pieces and add one at a time through the feed tube while the motor is running. Scrape mixture into a bowl. Toss with a fork while sprinkling with extract and enough milk to form a soft dough.

Gather dough into a ball. Scoop up one-third cup of the dough and gently shape into a disk about 1 inch thick and 3 inches across. Place on a parchment-lined baking sheet. Continue with remaining dough.

Bake at 425 degrees for about 15 minutes, or until edges just begin to turn golden. Serve warm or at room temperature. To serve, split biscuit in half horizontally and fill and top with berries. Sprinkle with toasted coconut. Makes 7 shortcakes.

Note: To toast coconut, spread on a baking sheet and bake at 425 degrees for 3 to 5 minutes or until light brown, stirring once.