

Star-Shaped Blueberry Shortcakes

Makes 10 to 12 shortcakes



“This shortcake/scone can be made round and served warm with butter, as you would any scone, but I decided to do it in a star shape because it is more fun as a Fourth of July dessert, served with fresh raspberries and whipped cream. These are delicious and very festive!”

Kathleen King

Ingredients

2 cups **unbleached all-purpose flour**

1/4 cup **sugar**, plus 1 teaspoon for sprinkling

1 tablespoon **baking powder**

1/4 teaspoon **salt**

Grated zest of 1 **lemon**

4 tablespoons (1/2 stick) cold **salted butter** cut into 1/2-inch cubes

1 cup **heavy cream**, plus 2 teaspoons for brushing

1 cup fresh blueberries

Directions

Position an oven rack in the center of the oven and preheat the oven to 400° F. Line a large rimmed baking sheet with parchment paper or a silicone baking mat.

In a large bowl, whisk together the flour, the 1/4 cup sugar, baking powder, salt and lemon zest. Using a pastry blender or your fingertips, work in the butter until the mixture is crumbly with some pea-sized pieces of butter. Add the 1 cup of heavy cream and stir just until the dry ingredients are moistened and combined. Do not overmix.

On a lightly floured work surface, roll out the dough into a 1-inch-thick rectangle. Spread the blueberries evenly on top of the dough. Gently work the dough into a ball, being careful not to crush the berries, and roll the dough out again into a 1-inch-thick rectangle.

Using a 3-inch star cookie or biscuit cutter dipped in flour, cut out the shortcakes, cutting them as close together as possible to avoid excess scraps. Arrange the shortcakes about 3 inches apart on the prepared baking sheet. Gently press the scraps together, roll out again and cut more stars. Using a pastry brush, lightly brush the tops of the shortcakes with the remaining 2 teaspoons of cream and sprinkle the with the remaining 1 teaspoon sugar.

Bake until the shortcakes are golden brown and feel somewhat firm when the tops are pressed with a fingertip, 25 to 30 minutes. Serve warm, or let cool to room temperature.