**Biscuit Strawberry Shortcake**

**Ingredients**

* 2 cups all-purpose flour
* 3 tablespoons sugar, *divided*
* 1 tablespoon baking powder
* 1/2 teaspoon salt
* 1/4 cup cold butter
* 1 cup milk
* 2 pints strawberries, sliced
* 1 tablespoon orange juice

**Directions**

1. Preheat oven to 425.
2. In a large bowl, combine flour, **2 tablespoons sugar**, baking powder and salt.
3. Cut in butter until mixture resembles coarse crumbs.
4. Gradually stir in milk until a soft dough forms.
5. Drop the dough by heaping tablespoonfuls into eight mounds on a lightly greased baking sheet.
6. Bake at 425° for 12-15 minutes or until lightly browned.
7. Cool on a wire rack.
8. Meanwhile, place strawberries, orange juice and remaining sugar in a bowl; toss gently.
9. Split shortcakes in half horizontally.
10. Place bottom halves on serving plates; top with whipped topping and strawberries. Replace shortcake tops.

**Homemade Whipped Cream**

**Ingredients**

* 1 cup heavy whipping cream
* 2 tablespoons sugar
* ½ teaspoon vanilla extract

**Directions**

1. Place metal mixing bowl and beaters in the freezer for 10-15 minutes.
2. Add 1 cup of heavy whipping cream and beat cream until it begins to thicken.
3. Add sugar and vanilla extract. Continue to beat until whipped cream forms stiff peaks.