



Low Sugar Strawberry Shortcake

Lovingly made low-sugar treats are a heartwarming way to show you care this Valentine's Day. Since your favorite people are already sweet like sugar, no need to add any extra to this Strawberry Shortcake recipe!

Ingredients

For the strawberries

- 1 pound of strawberries, hulled and quartered
- 1 tablespoon sugar
- 1 package Red Vines Sugar Free Strawberry Twists, chopped into 1/2-inch pieces

For the biscuits

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon sugar
- 5 tablespoons unsalted butter, frozen
- 1 cup heavy cream

For the whipped cream

- 1 cup heavy cream
- ½ teaspoon vanilla extract

Instructions

1. Combine the strawberries, sugar, and Red Vines Sugar Free Strawberry Twists in a bowl and stir. Set aside at room temperature while you prepare the biscuits.
2. Preheat your oven to 425F and line a baking sheet with parchment paper. Place a large mixing bowl in the freezer (you will use it to make the whipped cream later).
3. Combine the flour, baking powder, baking soda, salt, and sugar in a large bowl. Remove the butter from the freezer and shred it on a box grater or cut into small pieces. Mix the butter into the dry ingredients, then add the cream.
4. Transfer the dough to a clean work surface and use your hands to work the dough together. Flatten the dough, then fold it in half and then in half again. Flatten once more into a 1-inch-thick slab and use a biscuit cutter to cut the dough into circles. Use the scraps to create additional biscuits until you have 12.
5. Place the biscuits ½ inch apart on the baking sheet and pop it in the oven. Bake for 12 minutes, or until golden brown.
6. While the biscuits bake, make the whipped cream. Remove the mixing bowl from the freezer and pour in the cream and vanilla extract. Use a hand mixer on medium speed to whip the cream until you see soft peaks, about 2 minutes.
7. Remove the biscuits from the oven and transfer to a cooling rack. When cool, slice the biscuits in half crosswise and add a scoop of the strawberry mixture followed by a dollop of whipped cream. Top with the remaining biscuit half and add more strawberries and whipped cream.