

# Almond-Oat Strawberry Shortcakes

ACTIVE 20 MINUTES TOTAL 1 HOUR

**MAKES 6** *We mix finely ground oats and almonds into the biscuit dough for extra texture, flavor, and nutritional value.*

- 1 cup all-purpose flour
- ½ cup old-fashioned oats
- ⅓ cup slivered almonds
- ⅓ cup plus 2 Tbsp. sugar, divided
- 2 tsp. baking powder
- ½ tsp. kosher salt
- 6 Tbsp. (¾ stick) chilled unsalted butter, cut into ½" cubes
- 1 cup chilled heavy cream, divided, plus more for brushing
- 1½ tsp. vanilla extract, divided
- 4 cups fresh strawberries, hulled, sliced
- 1 Tbsp. Grand Marnier or other orange liqueur (optional)

Preheat oven to 375°. Line a baking sheet with parchment paper. Pulse flour, oats, almonds, ⅓ cup sugar, baking powder, and salt in a food processor until finely ground. Add butter; pulse until only pea-size pieces remain. Add ½ cup cream and 1 tsp. vanilla; pulse until large moist clumps form. Transfer to a work surface.

Knead until dough comes together, about 4 turns. Pat into a 4x6" rectangle. Halve lengthwise, then crosswise into thirds. Arrange on prepared baking sheet. Brush with cream; sprinkle with ½ Tbsp. sugar.

Bake, rotating sheet halfway through cooking, until golden brown around edges and a tester inserted into center comes out clean, about 20 minutes. Set biscuits on a wire rack; let cool. **DO AHEAD:** Biscuits can be made 8 hours ahead. Store cooled biscuits airtight at room temperature.

Meanwhile, combine strawberries, 1 Tbsp. sugar, and Grand Marnier, if using, in a large bowl. Toss to coat. Let strawberries sit, tossing often, until juices release. Whisk ½ cup cream, ½ Tbsp. sugar, and ½ tsp. vanilla in a small bowl until peaks form.

Cut warm or room-temperature biscuits in half; place bottom halves on plates. Divide whipped cream and strawberries over. Top with remaining biscuit halves.

CALORIES 440 FAT 29 G FIBER 4 G