**STRAWBERRY CREAM SHORTBREAD**

**(from King Arthur Flour)**

Ingredients:

 Crust

 10 tablespoons unsalted butter at room temperature

 1/3 cup (1 3/8 oz) confectioner’s sugar

 1/4 teaspoon salt

 1 1/4 cups (5 1/4 oz) all purpose flour

 1 teaspoon vanilla extract

 Filling

 4 cups (16 oz) fresh strawberries

 2 tablespoons lemon juice

 3/4 cup (5 1/4 oz) granulated sugar

 1/3 cup cold water

 2 1/4-oz packages plain gelatin

 2 cups heavy cream

Directions:

Preheat oven to 350 degrees. Lightly grease a 9” springform pan.

For the crust: put all ingredients in a mixing bowl and beat a medium speed until the dough comes together, up to 2 minutes. If the dough won’t come together, drizzle in a teaspoon of milk at a time until it does.

Pat the dough into the bottom of the prepared pan, and prick it all over with a fork. Bake the crust for 10 minutes, then reduce the heat to 300 degrees, and bake 15-20 minutes longer until golden. Remove the crust from the oven, and let it cool completely.

For the filling: hull the strawberries (but don’t bother slicing them). Place them in a food processor or blender, along with the lemon juice and granulated sugar.

Place the 1/3 cup cold water in a microwave-safe bowl or very small saucepan. Add the gelatin, stirring to combine (the mixture will become stiff and jelly-like).

Heat gently, in the microwave or over a low burner, just until the gelatin dissolves, and the mixture liquefies.

Add the liquefied gelatin to the strawberries in the food processor/blender, and process until the berries are puréed.

Refrigerate the purée until it thickens enough to mound on a spoon, about 45 minutes. Stir it every 15 minutes, so it thickens consistently throughout (you want to avoid as much lumpiness as possible).

Whip the 2 cups of cream until stiff. Fold in the strawberry purée gently but thoroughly.

Spoon the filling over the crust in the pan, smoothing the top. Refrigerate until ready to serve.

Refrigerate any leftovers, well wrapped.