


Shortcake stack time plan

Time	Stage	Tips
9.05	Get out equipment and weigh out ingredients. Put apron on and wash hands.	Put bag under table.
9.15	Grease two large baking sheets with butter.	
9.20	Place all of the dry ingredients into a large bowl	
9.22	Cut the chilled butter into small cubes. Crumb the butter and flour mixture together with your fingertips until they resemble fine breadcrumbs.	Make sure the butter is chilled. Don't over rub.
9.25	Gently stir in the milk and incorporate all ingredients together.	Add a bit at a time to avoid adding too much.
9.27	Flour the work surface. Tip the dough out onto the floured work surface and roll out to one centre metre thick.	Roll out gently to avoid the dough sticking to your rolling pin.
9.30	Using a 3" cutter cut out 18 rounds. Transfer to baking tray	Cut out as close to each other to get the most out of your dough.
9.35	Pre-heat the oven to 175C, bake for 8-10 minutes, until golden in colour. Whilst the shortcakes are baking, hull and halve the strawberries then place in a bowl and sprinkle with caster sugar.	Time carefully! Use a green chopping board and sharp knife. Make strawberries the same size.
9.40	Clean work area.	
9.55	Take shortcakes out of the oven.	Use oven gloves and a wooden triangle on the table.
9.58	In a bowl add the cream, icing sugar and vanilla essence and whip together to soft peaks then place into a piping bag.	Careful not to over whisk. Stop once 'the ribbon stage' is reached. Use a jug to fill the piping bag. And fold the top over to minimise mess.
10.05	Once the shortcakes are completely cooled, make your stacks. On the first shortcake pipe the cream and place some strawberries on top, followed by the second shortcake, repeat the cream and strawberry layer before topping off with the third shortcake. On the top shortcake, dust with icing sugar and arrange some more strawberries for decoration.	
10.20	Clean work area.	Use hot soapy water and wash the cleanest item first.
10:40	finish	