Sweet Biscuit Strawberry Shortcake

Makes 7 Shortcakes

Biscuits:
2 C All Purpose Flour
3 tsp Baking Powder
1/2 C Sugar
1/2 C Salted Butter (cut into smaller pieces)
3/4 C Milk

Drizzle:
3/4 C Light Chocolate Wilton Chips
1/4 C Salted Caramel Chips

Lemon Chantilly:
2 C Cream
1 Lemon Zested
1/2 C powdered sugar
1 tsp vanilla

1 Sm Container Strawberries

Add all biscuit ingredients into food processor and pulse until mix is more of a fine powder. Put into a bowl and mix in milk. Once combined, finish the process by kneading by hand until dough is smooth. Lightly flour your surface, and then roll out with a rolling pin into a 1/2 inch round. Use a glass to cut out biscuits, and place onto a parchment lines baking sheet. Bake at 350 for 15-17 minutes.

While this is baking put your kitchen aid bowl into the freezer, to keep cool for Chantilly.

Now take your chilled Chantilly bowl out of the freezer, and with a whisk attachment, add in all your Chantilly ingredients. Whisk on medium low, working your way up to high, and keep whisking until stiff peaks are formed. Put in the fridge to stay chilled.

Pull your biscuits out of the oven, and let cool. While these are cooling put both candy chips into a double boiler, and melt down your chocolate. Put into a small sandwich baggy to use for drizzling the chocolate onto your biscuits.

Once your biscuits are cool, cut in half and place face side up on wax paper. Snip off a very small end of your chocolate baggy and drizzle your biscuits with chocolate. Put into fridge to cool.

Now we can top our shortcakes! Slice up your strawberries thin. Put a dollop of Chantilly on the bottom half of your biscuit, add on your strawberries, and then place the top half on. You can top each half too if you'd like! Have fun with it!