

CHOCOLATE CHUNK STRAWBERRY SHORTCAKE

Sue Schmitzer

Directions:

Sauce

- 2/3 cup heavy whipping cream
- 6 ounces bittersweet or semi-sweet chocolate, chopped
- 1 tablespoon brandy
- 2 tablespoons (packed) light brown sugar
- 1 teaspoon vanilla

Combine cream and light brown sugar in heavy small saucepan. Stir over medium heat until mixture comes to a boil. Remove from heat. Add 6 ounces chopped chocolate and stir until chocolate melts and sauce is smooth. Stir in brandy and vanilla. May be made up to 2 days before, covered, and refrigerated. Re-warm over low heat, stirring often before using when assembling cake.

Biscuit

- 2 cups flour
- 1 ½ teaspoons baking powder
- ½ cup chilled unsalted butter, cut into small pieces
- ½ teaspoon baking soda
- 5 tablespoons sugar, divided
- ½ teaspoon salt
- 3 ounces bitter sweet or semi-sweet chocolate, chopped
- 2/3 cup buttermilk plus 1 tablespoon buttermilk, divided

Preheat oven to 375 degrees. Butter and flour a 9-inch diameter round cake pan with 1 ½ inch sides. A spring form pan works well. In large bowl, combine flour, 3 tablespoons sugar, baking powder, baking soda and salt. Whisk to combine. Add butter and cut in with pastry blender or rub together with fingers until mixture resembles coarse meal. Add 3 ounces chopped chocolate. Gradually add 2.3 cup buttermilk, stirring with a fork until a dough forms. Pat evenly into prepared pan. Brush top with remaining 1 tablespoon buttermilk. Sprinkle with reserved 2 tablespoons sugar. Bake for 25 minutes or until biscuit tests done with tooth pick inserted in center and top is golden brown. Remove from oven and cool in pan on wire rack. Biscuit will be 1 to 1 ½ inches in height.