Strawberry Shortcake Cream Puffs

**Ingredients:**

* **Biscuit Dough**
  2 Cups flour
  1 Tbsp. baking powder
  1 Tsp. sugar, or to taste
  1 Tsp. salt
  7 Tbsp. cold unsalted butter
  ¾ Cups milk

* **Glaze**
  1 Tbsp. heavy cream
  1 Tbsp. melted unsalted butter

* **Filling**
  1 Package of strawberries, diced
  1 ½ Cups heavy cream, chilled
  3 Tbsp. sugar, or to taste
  1 ½ Tsp. vanilla extract, or to taste
Directions:
1. Place a rack in the center of the oven, preheat to 350ºF.
2. In a large bowl, whisk together flour, baking powder, sugar and salt until evenly combined.
3. Rub in butter with fingertips, then stir in milk with a fork. If dough seems thick, add milk until it reaches desired consistency.
4. Spread out dough on a sheet of floured parchment paper. Pat into ½” – ¾” thick rectangle, and use a round cutter to make 6 - 8 biscuits. Place them on a lightly greased baking sheet.
5. In a small bowl, mix cream and melted butter together, and apply glaze to tops of biscuits.
6. Using a mixer, beat heavy cream, sugar and vanilla until it reaches desired consistency.

Preparation:
Bake the biscuits about 15-20 minutes, or until tops are light brown. Remove and let cool for about five minutes, then cut them in half lengthwise. Put them in the freezer for about 5-10 minutes to let them cool further (or they’ll melt the whipped cream). Add whipped cream, then strawberries to bottom halves of the biscuits. Place tops on biscuits, cover tops with some powdered sugar.