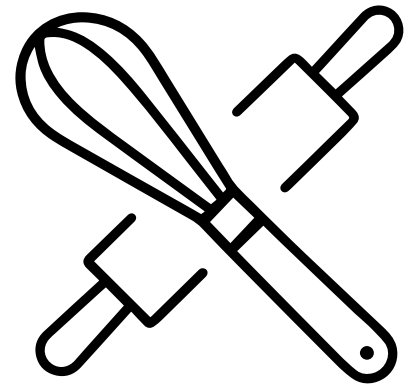


ROCKINGHAM COUNTY 4-H FOOD FAIR



RECIPE BOOK

OCTOBER 29, 2026



BEVERAGE

Homemade Hot Chocolate **Cloverbud Chef: Griffin Cayton**

Ingredients:

3/4 cup white sugar
1/3 cup unsweetened cocoa powder
1 pinch of salt
1/3 cup boiling water
3 1/2 cups of milk
3/4 teaspoon vanilla extract
1/2 cup half and half cream

Instructions:

Combine sugar, cocoa powder, and salt in a sauce pan; add boiling water and whisk until smooth.

Bring mixture to a simmer, stirring continuously to prevent burning.

Cook until slightly thickend (about two minutes).

Stir in milk and heat until very hot without boiling.

Remove from heat and add vanilla.

Add half and half cream to each mug to help cool the cocoa mixture.

Pour cocoa mixture into mugs.

Add whipped cream, marshmallows, or crushed candy canes.

Enjoy!

Aunt Shelli's Green Punch **Junior Chef: Ryan Clabeaux**

Ingredients:

5 packs - lemon-lime Kool-Aid
1 - 46 oz. Orange Juice
1 - 46 oz. can of Pineapple Juice
5 cups - sugar
1 gallon of water

Instructions:

Mix all ingredients together and freeze some. Can freeze some in ice cubes.

When frozen, place in punch bowl and pour liquid part over.

Gently mix and serve.

As it melts it makes a slushy. Yummy

BEVERAGE

Lemonade

Junior Chef: Nolan Hitt

Ingredients:

Lemons
Water
Sugar

Instructions:

Adjusted all ingredients to taste.

"Oh Yeah!" Fruit & Hibiscus Power Punch

Junior Chef: Daniel Keen

Ingredients:

4 cups Water
4 bags Pure Hibiscus Herbal Tea (caffeine-free)
2 cups Fresh or Frozen Strawberries
1 cup Fresh or Frozen Raspberries
2 tbsp Fresh Lime Juice (approx. 1 whole lime)
1 to 2 tbsp Pure Honey or Maple Syrup (optional, to taste)
2 cups Plain Sparkling Water, chilled

Instructions:

Yield: 8-10 Tasting Servings (1 Quart)

Prep Time: 15 Minutes (Plus Chill Time)

1. Brew Tea Base: Bring 4 cups of water to a boil. Add the 4 hibiscus tea bags, remove from heat, and steep for 10 minutes. Remove tea bags and chill the tea in the refrigerator until completely cool.
2. Prepare Fruit Puree: In a blender, combine the strawberries, raspberries, fresh lime juice, and sweetener. Blend until completely smooth.
3. Strain Seedless Juice: Pour the fruit puree through a fine-mesh strainer into a bowl, pressing firmly with the back of a spoon to extract the juice and catch the seeds.
4. Combine & Chill: Stir the strained fruit juice into the chilled hibiscus tea base. Keep refrigerated until ready to serve.
5. Add Bubbles & Serve: Just before serving, gently stir in 2 cups of cold sparkling water. Pour into cups and garnish with a fresh strawberry slice or mint sprig.

B R E A D

Sourdough Bread and Butter Cloverbud Chef: Addie Walls

Ingredients:

Sourdough Bread:

3/4 cup active sourdough starter

1 tablespoon salt

2 cups water

4 cups flour

Butter:

2 cups heavy cream

salt to taste

Instructions:

Put the starter, salt and water in the bowl.

Mix that together.

Add one cup of flour at a time.

Mix it all good so it's not sticky or too dry.

Put it somewhere warm for a whole day if you can but at least overnight.

Heat oven with Dutch oven to 425.

Make it into a ball or loaf.

Put it on parchment paper and then into the dutch oven for 45 min.

Take the lid off and cook for 5 more min.

Try to let it cool most of the way before you cut it.

Zucchini Bread Junior Chef: Raylan Maness

Ingredients:

2 c all purpose flour

2 c sugar

3 tsp cinnamon

1 tsp salt

1/4 tsp baking powder

1 tsp soda

2 c shredded zucchini, very fine

1 c oil

3 eggs, beaten

2 tsp vanilla

1/4 c nuts (walnuts or pecans) or raisins

Instructions:

Combine first 6 ingredients. Add finely shredded zucchini, oil, eggs, vanilla and nuts/raisins. Divide into two loaf pans (greased). Bake at 350 degrees for 45 minutes.

SNACKS / APPETIZERS

Chicky Dip

Cloverbud Chef: Isabella Maxwell

Ingredients:

Cooked Chicken Use rotisserie or leftover chicken, shredded or diced.
Mayonnaise Acts as a creamy binder for the salad.
Celery Seed crunch and freshness.
Black pepper Finely chopped for flavor.
Garlic powder
Pickle Juice Adds a refreshing tang.

Instructions:

Prepare the Chicken: Shred or dice the cooked chicken.
Mix Ingredients: In a large bowl, combine the chicken, diced celery, chopped red onion, and mayonnaise. Add a squeeze of lemon juice.
Season: Mix well and season with salt and pepper to taste.

Pretty Pancakes

Cloverbud Chef: Brayleigh Highland

Ingredients:

1 ½ cups all-purpose flour
3 ½ teaspoons baking powder
1 tablespoon white sugar
¼ teaspoon salt, or more to taste
1 ¼ cups milk
3 tablespoons butter, melted
1 large egg

Instructions:

Gather all ingredients.
Sift flour, baking powder, sugar, and salt together in a large bowl. Make a well in the center and add milk, melted butter, and egg; mix until smooth.
Heat a lightly oiled griddle or pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake; cook until bubbles form and the edges are dry, about 2 to 3 minutes.
Flip and cook until browned on the other side. Repeat with remaining batter.
Serve and enjoy!

SNACKS / APPETIZERS

Appaloosa

Cloverbud Chef: Bowen James

Ingredients:

Applesauce

Apples

Special toppings such as cinnamon sugar, pecans, or granola

Instructions:

Make homemade applesauce or store bought, divide into a small bowl to eat out of or individual bowls to store the applesauce in. Cut up fresh apples into tiny bite size pieces and mix into applesauce. You can sprinkle desired toppings like cinnamon sugar, pecans or granola on top!

Deviled Eggs

Cloverbud Chef: Logan Roach

Ingredients:

12 eggs hard boiled & peeled

½ cup mayonnaise

2 tsp yellow mustard

pinch of salt & pepper

Sprinkle paprika

1/4 cup chopped pickles(sweet or dill)

Instructions:

Cut the cooked eggs in half lengthwise.

Arrange egg whites cut-side up on a serving plate.

Place the yolks in a small mixing bowl and mash with a fork.

Stir in the mayonnaise, mustard, and mixing well.

Add the salt & pepper, and chopped pickles. Mix well again.

Spoon the mixture into the center of each egg white half.

Sprinkle the eggs with paprika.

Serve immediately or refrigerate until ready to serve.

Roasted Pumpkin Seeds

Junior Chef: Landon Cayton

Ingredients:

1 cup raw pumpkin seeds

2 teaspoons olive oil

1/2 teaspoon coarse kosher salt, or to taste

Optional seasoning ideas include chili powder, salt and black pepper, granulated sugar and ground cinnamon, pumpkin pie spice, curry powder, or cajun seasoning

Instructions:

Cleaning the pumpkin seeds:

Remove large pieces of pumpkin and pulp from the seeds.

Place seeds in a large bowl and run cool water over them until the bowl is full of water.

Separate remaining pulp with hands.

Let seeds rest for a few minutes – seeds should float and pulp will sink making separation easier.

Remove seeds to a clean, dry kitchen towel.

Getting seeds ready:

In a pot on the stove; fill with water and add salt (making a salt water mixture).

Bring to boil.

Add pumpkin seeds.

Boil for 10 minutes.

Remove seeds from boiling water onto a towel and let dry.

Air dry seeds for 1 hour.

Roasting the seeds:

Preheat oven to 300 degrees.

Line baking sheet with parchment paper.

Place the clean dried seeds in a bowl and drizzle with olive oil.

Stir to evenly coat all the seeds.

Lay pumpkin seeds in a single layer on parchment paper on the baking sheet.

Bake pumpkin seeds for 60 minutes stirring every 15 minutes to help cook evenly.

You will know they are done when they are lightly browned and crunchy.

Store in airtight container.

“Nacho” Average Salsa

Junior Chef: Hadlee James

Ingredients:

Chips

1 28oz can of diced tomatoes or if using garden tomatoes (3 1/2 cups)

1 can of mild rotel

1 can of medium rotel

1 clove of garlic

3/4 cup of onion

1/4 tsp of salt

1/4 tsp of sugar

1/4 tsp of cumin

3/4 cup cilantro

1 lime squeezed

Instructions:

Mix all your ingredients together in a large bowl, squeeze lime juice on top and mix into salsa mixture. Pour ingredients into food processor and run through until consistency of salsa is met, chunky salsa needs less time. Pour salsa into a bowl and place into refrigerator for a yummy healthy snack with chips or for a taco night!



Beyond Ready

MAIN DISH

Little Ham Sandwiches

Cloverbud Chef: Anna Norwood

Ingredients:

1 package of kings Hawaiian rolls
1 package of sliced deli ham
1 package of sliced cheese (Swiss or provolone)
Mayonnaise
1/2 stick of butter melted
1 teaspoon of minced garlic
1 teaspoon of mustard
1 teaspoon of Worcestershire sauce

Instructions:

Cut rolls in half and place the tops to the side and spread a thin layer of mayonnaise on the bottom side of the tops. Layer ham across the bottom to your desired thickness and place a layer of cheese on the top. Put the top on the cheese. Mix the garlic, butter, mustard, and Worcestershire sauce together then pour evenly across the top. Bake at 350° for 20–25 minutes.

Crock Pot Crambled Eggs

Junior Chef: Gunner Clabeaux

Ingredients:

Farm Fresh Eggs – as many as needed
Milk or half and half – about 1/2 for 12 eggs
butter – as needed – 1/2 stick for 12 eggs
Spray cooking oil
salt and pepper to taste
Optional – cheese

Instructions:

Wash all eggs
Crack individually into a cup or bowl and pour each one into your main bowl.
Mix all eggs together well. Add milk and salt and mix together.
Spray pot with oil then put butter in the bottom and then pour in eggs. Turn on high and cook for 1 hour and about 15 minutes. Stirring every 25 minutes. Watch and when close to how you like, turn to warm, they will still cook a little more. Serve when ready and they will stay warm. ENJOY!!
Add cheese when almost done or at the end, however you like them.

Walls Family Pulled Pork

Junior Chef: Emma Walls

Ingredients:

Boston Butt

mustard

special seasonings

Cheerwine

Macaroni Salad –

Elbow noodles

mayonnaise

salt

pepper

tomatoes

cucumbers.

There will also be a sweet coleslaw to go with the Boston butt with a homemade bqk sauce, that consist of ketchup and other special ingredients.

Instructions:

For the the Boston Butt, lather it in mustard and coat it in special seasonings. Smoke it at 275 degrees for 10 hours. Every hour until we reach the temp of 170 degrees internal we will mist it with Cheerwine to give it that beautiful red coloring and help with that sweet taste. Once the butt reaches 170 degrees then we will wrap it and put it back on the smoker until internal temp reaches 205°. At that point you should be able to pull the bone out and shred your BBQ. Then put the liquid in a fat separator and add some of the liquid back and just add some of the special seasonings at the end just to make that flavor pop just a little bit.

For the macaroni salad you will boil the elbows, mix all the ingredients together and make it to your personal taste. The slaw is just a knock off of the sweet KFC slaw.

Heathers Crockpot Roast

Senior Chef: Ryleigh Johnson

Ingredients:

1– 3-5lb chuck roast

1 pack of Au Jus sauce

1 jar of whole pepperchinis

Instructions:

Place roast in crockpot.

Sprinkle Au Jus sauce over the meat and rub in.

Pour entire jar of pepperchinis and juice over the meat.

Cook on low for 6-7 hours.

Enjoy with mashed potatoes or on a sub roll!



**Rockingham
County 4-H**

DESSERTS

Dirt Cake

Cloverbud Chef: Eli Kallam

Ingredients:

Oreos (46 cookies)
2 packages Instant Vanilla Pudding Mix
3½ cups milk
¼ cup unsalted butter softened
1 package cream cheese
⅔ cup powdered sugar
1 8-ounce container Cool Whip

Instructions:

Crush Oreos into pieces. Spread half of the Oreos in an even layer in a 9×13-inch casserole dish or in cups. Set the remaining half aside in a sealed container.

In a large mixing bowl, combine the pudding mix and the milk. Whisk two minutes until slightly thickened. In another large mixing bowl, combine the butter and cream cheese. Beat with mixer at high speed. Add the powdered sugar and beat for 1 more minute until smooth. Add the cream cheese mixture to the pudding mixture and beat with the mixer for 1 minute until combined. Fold in whipped cream. Spoon the pudding mixture evenly over the top of the Oreos into an even layer. Cover and refrigerate for 2 hours for the mixture to chill and set. Top with the remaining half of the Oreos.

Special Thank You to United Way for
sponsoring our 4-H Food Fair Program!



DESSERTS

Ingredients: Sparkly Chocolate Sandwich Cookies

Cookies

Cloverbud Chef: River Van Winkle

145g unsalted butter

300g Castor Sugar

1 egg

190g plain flour

75g cocoa powder

1 tsp baking soda

1/4 tsp salt

Edible glitter or powdered sugar

Fluff

105g sugar

170g honey or maple syrup

2 egg whites

1/4tsp cream of tartar

Good pinch of salt

1tsp vanilla extract

Instructions:

1. Heat the oven to 190°C/170°C fan/375°F/Gas 5. To make the biscuits, beat the butter in a mixing bowl until creamy. Add the caster sugar and beat for 5–10 minutes, or until the mixture is combined and very fluffy. Break the egg into the bowl and beat well until thoroughly combined.
2. Sift the flour, cocoa powder, bicarbonate of soda and salt into a separate bowl, then slowly add to the butter, sugar and egg mixture to make a stiff dough.
3. Divide the dough into 48 portions of 15g. Shape each into a neat ball and place on the prepared baking sheets, leaving plenty of space for expansion.
4. Tip the edible glitter or icing sugar into a saucer. Dip the base of a flat-bottomed glass into the saucer to coat, then press it down on each dough ball to flatten.
5. Bake the biscuits for 9–10 minutes, until just firm on top and dry along the cracks. Remove from the oven and leave on the baking sheets for 5–7 minutes to cool and firm up, then transfer to a wire rack to cool completely.
6. Meanwhile, make the marshmallow fluff. Put the sugar and syrup with 60ml of water into a small pan. Place over a low heat and stir frequently until the sugar has dissolved. Turn up the heat and cook until the syrup reaches 116°C/241°F on a sugar thermometer (don't let it boil over).
7. Meanwhile, put the egg whites and cream of tartar into a mixing bowl or the bowl of a stand mixer and whisk slowly until foamy.
8. Once the sugar syrup is hot enough, steadily pour it onto the egg whites, whisking as fast as you can as you pour. Whisk for 8–10 minutes, until you have a very thick, fluffy and glossy mixture at room temperature. Finally, beat in the salt and vanilla bean paste.
9. Transfer the marshmallow fluff to a large disposable piping bag, snip the end and pipe a generous amount onto the underside of 24 biscuits. Place the remaining biscuits, undersides downwards, on top to make 24 filled cookies. Dust the cookies with a little more glitter dust and/or icing sugar, if you wish.

Cheesecake

Junior Chef: Mason Hitt

Ingredients:

1 ½ cups graham cracker crumbs	1 cup sugar
2 Tablespoons sugar	⅔ cups sour cream
1 Tablespoon brown sugar	1 ½ teaspoons vanilla extract
7 Tablespoons butter melted	⅛ teaspoon salt
32 oz cream cheese softened to room temp.	4 large eggs room temperature, lightly beaten

Instructions:

Preheat oven to 325F

Crust:

Combine graham cracker crumbs, sugar, and brown sugar, and stirring well. Add melted butter and mix well

1 ½ cups graham cracker crumbs, 2 Tbl sugar, 1 Tbl brown sugar, 7 Tbl butter

Pour crumbs into a 9" spring foam pan and press firmly into the bottom and up the sides of the pan.

Cheesecake:

In the bowl of a stand mixer, add cream cheese and stir until smooth, don't over-beat.

32 oz cream cheese

Add sugar and stir again until creamy.

1 cup sugar

Add sour cream, vanilla extract, and salt, and stir.

⅔ cups sour cream, 1 ½ teaspoons vanilla extract, ⅛ teaspoon salt

With mixer on low speed, slowly add beaten eggs.

Once all eggs have been added, use a spatula to scrape the sides.

Pour cheesecake batter into prepared springform pan. Place pan on a cookie sheet that's been lined with foil.

Center your oven rack and bake on 325F for 50-60 minutes

Edges will likely have slightly puffed and may have just begun to turn a golden color.

The middle will look jiggly. Don't over bake.

After it's done, let cheesecake cool down 1-2 hours then transfer it to the refrigerator overnight before eating.

Chocolate Texas sheet cake

Junior Chef: Lucas Johnson

Ingredients:

- 2 cups sugar
- 2 cups plain flour
- 1 cup water
- 1/2 cup vegetable oil
- 3 tablespoons cocoa
- 1 tsp baking soda
- 1 tsp vanilla
- 1/2 cups buttermilk or sour cream
- 2 eggs

Icing-

- 1 stick margarine
- 3 tablespoons cocoa
- 1/4 cup milk
- 1 box confectioners sugar

Instructions:

Mix 2 cups sugar & 2 cups flour in a bowl and set aside.

Mix water, vegetable oil, margarine, cocoa in pot. Bring to a boil then mix with flour and water. Add in baking soda, vanilla, buttermilk or sour cream, and eggs. Mix well & spray a 9x13 pan. Pour batter in pan and bake at 350 for about 30 mins.

Icing- put 1 stick margarine, 3 tablespoons cocoa, and 1/4 cup milk in a pot. Bring to a boil. Mix with 1 box confectioners sugar. If it's too thick add a little milk. If it's too thin add a little more confectioners sugar.

Chocolate Brownies

Junior Chef: Hannah Roach

Ingredients:

- | | |
|--------------------------------|----------------------------------|
| ½ cup (1 stick) butter, melted | ½ cup all-purpose flour |
| 1 cup granulated sugar | ¼ teaspoon salt |
| 2 large eggs | ¼ teaspoon baking powder |
| 1 teaspoon vanilla extract | ½ cup chocolate chips (optional) |
| ⅓ cup unsweetened cocoa powder | |

Instructions:

Preheat oven to 350°F. Grease an 8×8-inch pan or line it with parchment paper.

Mix the melted butter and sugar together.

Add the eggs and vanilla and whisk until smooth.

Stir in the cocoa powder, flour, salt, and baking powder just until combined. Don't overmix.

Fold in the chocolate chips if you're using them.

Spread the batter evenly in the pan.

Bake for about 20–25 minutes. Start checking around 20 minutes—a toothpick should come out with moist crumbs, not completely clean, for fudgy brownies.

Let them cool before cutting.

Dolly Partons Peach Cobbler

Junior Chef: Sarah Roach

Ingredients:

1 stick ($\frac{1}{2}$ cup) butter	1 cup milk
1 cup self-rising flour	1 can (about 29 oz) sliced peaches in syrup
1 cup sugar	Cinnamon, to taste
	Optional: vanilla ice cream for serving

Instructions:

Preheat your oven to 350°F.

Put the stick of butter in a 9×13-inch baking dish and place it in the oven until the butter melts.

In a bowl, mix the self-rising flour, sugar, and milk until combined.

Pour the batter over the melted butter. Do not stir.

Spoon the peaches and some of their syrup evenly over the batter. Again, don't stir.

Sprinkle the top lightly with cinnamon.

Bake for about 40–45 minutes, until the top is golden brown and the edges are bubbly.

Let it sit for about 10 minutes before serving.

Dirty Oreos

Junior Chef: Eli Maxwell

Ingredients:

Oreo cookies	19.1 ounces (family-sized)
Cream cheese	8 ounces (softened)
Powdered sugar	$\frac{1}{2}$ cup
Salted butter	$\frac{1}{2}$ cup (softened)
Instant vanilla pudding mix	6.8 ounces (2 small boxes)
Whole milk	3 cups
Whipped topping (Cool Whip)	8 ounces

Instructions:

1. Prepare the Crust – Crush the Oreo cookies into fine crumbs using a food processor or by placing them in a zippered plastic bag and using a rolling pin. Set aside about one-third of the crumbs for topping. Press the remaining crumbs into the bottom of a 9×13-inch baking pan.

2. Make the Filling – In a large bowl, mix the softened cream cheese, powdered sugar, and softened butter until smooth. In another bowl, whisk together the instant vanilla pudding mix and milk until it thickens. Fold the whipped topping into the pudding mixture, then combine it with the cream cheese mixture until well blended.

3. Assemble the Cake – Spread the filling evenly over the crust in the baking pan. Sprinkle the reserved Oreo crumbs on top and press them down lightly.

4. Chill and Serve –Cover the pan with plastic wrap and refrigerate for at least 4 hours, or overnight for best results. Slice and serve chilled, optionally garnished with gummy worms or edible flowers for a fun touch.

Death by Chocolate

Senior Chef: Addison Maxwell

Ingredients:

Chocolate Cake/Brownies Use a boxed mix or homemade recipe.
Chocolate Pudding Can be made from scratch or from a boxed mix.
Whipped Cream Often Cool Whip, but homemade whipped cream works too.
Crushed Toffee Adds a crunchy texture; can use chocolate-covered toffee.

Instructions:

Prepare the Cake/Brownies: Bake according to package instructions or your favorite recipe. Allow to cool.
Make the Pudding: Prepare chocolate pudding as per the instructions, either from scratch or using a boxed mix.
Layer the Ingredients:
Crumble the cooled cake or brownies into a trifle dish or a 9x13 pan.
Add a layer of chocolate pudding.
Spread a layer of whipped cream on top.
Sprinkle crushed toffee over the whipped cream.
Repeat the layers until all ingredients are used, finishing with whipped cream and toffee on top.
Chill: Refrigerate for a few hours to allow the flavors to meld.

Strawberry Shortcake

Senior Chef: Charlotte Payne

Ingredients:

Strawberries + Whipped Cream

6-7 cups quartered strawberries
1/4 cup + 2 Tablespoons (75g) granulated sugar, divided
1 teaspoon pure vanilla extract
1 cup (240ml) heavy cream

Biscuits

2 and 3/4 cups (345g) all-purpose flour, plus extra for hands and work surface*
1/4 cup (50g) granulated sugar
4 teaspoons aluminum free baking powder
1/2 teaspoon baking soda
1 teaspoon salt (I recommend fine sea salt)
3/4 cup (12 Tbsp; 170g) unsalted butter, cold and cubed
1 cup (240ml) cold buttermilk*
2 Tablespoons (30ml) heavy cream or buttermilk
coarse sugar, for sprinkling

Instructions for Strawberry Shortcake:

Start with the strawberries: Stir the strawberries and 1/4 cup (50g) granulated sugar together in a large bowl. Cover and set in the refrigerator until ready to use. This time allows the strawberries to release their delicious juices.

Make the biscuits: Preheat oven to 400°F (204°C). Mix the flour, granulated sugar, baking powder, baking soda, and salt together in a large bowl or in a large food processor. Whisk or pulse until combined. Add the cubed butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor. Pulse until coarse crumbs form. If you used a food processor, pour the mixture into a large bowl.

Pour buttermilk on top. Fold everything together with a large spoon or silicone spatula until it begins to come together. Do not overwork the dough. The dough will be shaggy and crumbly with some wet spots. Pour the dough and any dough crumbles onto a floured work surface and gently bring together with generously floured hands. Have extra flour nearby and use it often to flour your hands and work surface in this step. Using floured hands or a floured rolling pin, flatten into a 3/4 inch thick rectangle as best you can. Fold one side into the center, then the other side. Turn the dough horizontally. Gently flatten into a 3/4 inch thick rectangle again. Repeat the folding again. Turn the dough horizontally one more time. Gently flatten into a 3/4 inch thick rectangle. Repeat the folding one last time. Flatten into the final 3/4 inch thick rectangle.

Cut into 2.75 or 3-inch circles with a biscuit cutter. (Tip: Do not twist the biscuit cutter when pressing down into the dough.) Re-roll/flatten any scraps and cut more circles until you have around 10–12 biscuits.

Arrange in a 10-inch cast iron skillet (see note) or close together on a parchment paper or silicone baking mat lined baking sheet. Make sure the biscuits are touching.

Brush the tops with 2 Tablespoons heavy cream or buttermilk and sprinkle with coarse sugar. Bake for 18–22 minutes or until biscuits are golden brown on top. Remove from the oven, then cool in the pan for at least 10 minutes before assembling.

Make the whipped cream: Using a hand mixer or a stand mixer fitted with a whisk attachment, beat the heavy cream, 2 Tablespoons granulated sugar, and vanilla on medium-high speed until soft-medium peaks form, about 3 minutes.

Slice the biscuits in half and layer with strawberries and whipped cream.