



Strawberry Biscuits with Lemon Curd Whipped Cream

Use fresh strawberries and lemon to create a sweet biscuit. Made with [Pamela's Baking & Pancake Mix](#). Recipe and photo courtesy of [Recipe Runner](#).

Ingredients

Strawberry Biscuits

- 1 cup [Pamela's Baking & Pancake Mix](#)
- 2 tablespoons cold unsalted butter, cut into small pieces
- 1/4 cup cold milk of choice
- 3 tablespoons cold plain non-fat Greek yogurt, 2% may also be used
- 1/4 teaspoon vanilla extract (optional)
- 2 teaspoons lemon zest
- 1/3 cup diced strawberries
- Raw/Turbinado Sugar for topping the biscuits

Lemon Curd

- 2/3 cup granulated sugar
- 1 tablespoon lemon zest
- 1/2 cup fresh lemon juice
- 2 eggs
- 2 teaspoons cold butter, cut into small pieces

Lemon Curd Whipped Cream

- 1/4 cup cold whipping cream
- 1/3 cup plain non-fat Greek yogurt, 2% may also be used
- 2 teaspoons granulated sugar
- 2 tablespoons lemon curd, plus more for swirling in at the end

Directions

LEMON CURD

Combine the sugar, lemon zest and eggs in a saucepan over medium heat, stirring with a whisk. Cook until sugar dissolves and the mixture turns light in color (about 2-3 minutes).

Stir in lemon juice and cook for about 5 minutes or until mixture thinly coats the back of a spoon, stirring constantly with a whisk.

Remove from the heat and whisk in the cold butter.

Strain the curd if desired for a smoother texture (optional)

Cool the lemon curd before covering and chilling in the fridge.

Note:

To save time, the lemon curd may be prepared several days in advance and stored in an airtight container in the refrigerator.

STRAWBERRY BISCUITS

Line a baking sheet with parchment paper and preheat oven to 375 degrees.

In a medium sized bowl use a pastry cutter or your hands and work together the baking mix and cold butter until pea sized crumbles form.

In a glass measuring cup, whisk together the milk, yogurt and vanilla extract (if you are using it) then pour into the baking mix.

Fold together until almost combined with a rubber spatula.

Add in the lemon zest and diced strawberries folding together until everything is combined.

Use a 1 1/2 tablespoon sized cookie scoop (or a heaping tablespoon) to drop the biscuit dough onto the prepared baking sheet.

Sprinkle the tops of the biscuit dough with raw/turbinado sugar then place them in the oven to bake for 11-14 minutes or until the tops are golden and a toothpick inserted in the center comes out clean.

Cool the biscuits on a wire rack.

LEMON CURD WHIPPED CREAM

In the bowl of a stand mixer with the whisk attachment, whisk together on medium-high speed the cold whipping cream, yogurt and sugar until soft peaks form.

Add in the cold lemon curd and whisk again on medium-high speed until thoroughly combined.

Pour into a serving bowl and swirl in another spoonful of the lemon curd.

Serve the lemon curd whipping cream with the strawberry biscuits.