
COOKING FRESH

INDIVIDUAL NUTTY RHUBARB CRISPS

RHUBARB

6 cups trimmed (stems removed),
cut into ½-inch pieces

1 cup sugar

3 Tbsp. all purpose flour

2 Tbsp. unsalted butter, melted

½ tsp. grated orange peel

½ tsp. ground nutmeg

STREUSEL TOPPING

1 cup light brown sugar

1 cup chopped walnuts

¼ cup all purpose flour

2 Tbsp. unsalted butter, melted

Combine topping ingredients in a
small bowl and set aside.

Preheat your oven to 375 de-
grees. Place ingredients in a mixing
bowl and gently toss to combine.
Spoon mixture into 6 individual
baking cups. Crumble streusel
topping over each cup. Place in
a preheated oven and bake for
30 minutes or until the topping
is golden and filling is bubbly.
Serve warm. This dish is also great
with a scoop of vanilla ice cream
or a dollop of whipped cream.



These recipes are courtesy of Sonya Jones, executive chef and owner of Sweet Auburn Bread Company, and can be purchased online at www.sweetauburnbread.com.

Photos by Carole Topalian

STRAWBERRY SHORTCAKES WITH SWEET CREAM BISCUITS

STRAWBERRY FILLING

4 cups sliced strawberries

4 Tbsp. sugar

In a medium bowl, combine sliced strawberries and sugar. Toss gently and allow to macerate, covered, in the refrigerator for several hours.

WHIPPED CREAM

1 cup heavy whipping cream, very cold.

2 Tbsp. sugar

½ tsp. vanilla extract

Whip cream with sugar and vanilla until thick. Cover and refrigerate

SWEET CREAM BISCUITS

2 cups self-rising flour

4 Tbsp. sugar

8 Tbsp. (1 stick) butter

¾ cup cream

Preheat oven to 450 degrees. Combine the dry ingredients in a large bowl. Add the butter to the bowl with the flour mixture. Cut the butter into the flour with a pastry blender or your fingers until it resembles coarse meal. Add the cream, stirring just until the flour mixture is moistened and holds together. Scrape the dough from the sides of the bowl. Turn the dough out onto a lightly floured surface. Knead the dough gently several times with your hands. Form the dough into a bowl then flatten into a circle. Dust the top lightly with flour. Roll dough to ¾-inch thickness. Cut out eight biscuits with a floured 3-inch biscuit cutter. Place biscuits on a baking sheet with their sides touching. Bake for 10-12 minutes or until nicely browned. Remove the biscuits from the oven. Brush them with melted butter.

TO ASSEMBLE:

Place biscuits on individual serving plates and split each biscuit horizontally with a serrated knife. Spoon the strawberry filling into the center of each biscuit. Top with a dollop of whipped cream. Place the top half of the biscuit on top of the cream and repeat with the remaining berries and cream. Garnish with mint leaves. Lightly dust top with powdered sugar. Serve immediately.

WHAT'S IN SEASON RIGHT NOW?

Asparagus
Beets
Broccoli
Cabbage
Carrots
Collards
Cucumbers
Green onions

Kale
Mustard greens
Potatoes
Rhubarb
Strawberries
Summer squash
Turnips

Source: SC Department
of Agriculture

