Strawberry Shortcake Biscuits

1 cup all-purpose flour

1 cup cake flour

1 teaspoon granulated sugar

2 teaspoons baking powder

½ teaspoon baking soda

½ teaspoon salt

½ cup unsalted butter, chilled, cut into small pieces

¾ cup buttermilk

Freeze butter slightly and grate on a box grater.

Combine flour, cake flour, sugar, baking powder, baking soda and salt in bowl of food processor.

Cut in butter until crumbly.

Pour buttermilk over dough. Process until dough forms.

Remove dough and form into a ball.

Flatten with hands into a 3/4 inch thick circle.

Use a 2 inch circle cutter to form biscuits.

Place biscuits on a silpat lined baking sheet. Bake 10 minutes at 400.

While biscuits cool, slice strawberries.

Prepare whipped cream.

Slice each biscuit in half.

Assemble shortcakes or set up a build your own shortcake bar.