



Simple Strawberry Shortcake

Serves 8

Ingredients:

6 cup sliced strawberries
1/2 cup sugar
2 cup flour
2 teaspoon baking powder
1 stick butter
1 beaten egg
2/3 cup milk
Whipped Cream

Directions:

1. Preheat oven to 450° F.
2. Stir together berries and 1/4 cup of the sugar. Set aside.
3. Stir together remaining sugar, flour, and baking powder in a large mixing bowl. Slowly add butter till mixture resembles coarse crumbs.
4. Combine egg and milk in a separate bowl. Add the dry mix to the bowl and stir gently.
5. Spread batter into a medium greased round baking pan. Bake for 15 to 18 minutes. Cool in pan 10 minutes.
6. Remove from pan. Split into 2 layers. Spoon the fruit and whipped cream between layers and over top. Serve immediately.

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CookingMethod: Bake

Week: 202006

FeatureIntro: The perfect dessert for sharing.

RecipeIntro: Treat that special someone to this sweet treat.

Holiday: Valentine's Day