

# Strawberry shortcake

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## INGREDIENTS

2 pints (4 cups) strawberries, sliced  
1 large container strawberries, whole  
1/2 cup sugar  
1/3 cup shortening  
2 cups all-purpose flour  
3 tsp. baking powder  
1 tsp. salt  
3/4 cup milk  
Whipped cream (Cool Whip) or sweetened whipped heavy cream  
Extra creamy canned/spray whipped topping

## Directions

1. Mix sliced strawberries and  $\frac{1}{2}$  cup sugar. Let stand about 1 hour so strawberries will become juicy.
2. Heat oven to 400 degrees.
3. Combine all the dry ingredients into a food processor until crumbled to look like fine crumbs – or use a pastry blender/fork.
4. Stir milk into the dry ingredients until just blended.
5. Grease a standard springform pan with shortening.
6. Place dough on a lightly floured surface and gently smooth into a ball, knead 10–20 times.
7. Evenly press the dough into the springform pan; or if making individual cakes, roll or pat to  $\frac{1}{2}$ " thick, cut with a cookie cutter or into wedges and place on an ungreased pan.
8. Bake 15–20 minutes or until golden brown.
9. Cool completely.
10. Slice cake horizontally with a long bread knife, cutting through the entire cake to make 2 halves.
11. Spread  $\frac{1}{2}$  of the carton of whipped cream on the bottom layer.
12. Spoon sugared strawberries into the middle of the cake.
13. With the spray whipped cream, make place holders for large, whole strawberries; place one strawberry in each place holder around the outside of the bottom layer of the cake.
14. Put the top layer of the cake on top of the whole strawberries and gently press the top layer down to secure it over the bottom layer.  
The whole strawberries will act as "columns" holding up the top layer.
15. Spread the other  $\frac{1}{2}$  of the carton of whipped cream on the top layer.
16. Repeat the place holders for large strawberries on the top and spoon more of the sliced strawberries on top as desired.
17. To serve, remove the top layer and slice as desired. Both layers together serve about 16.

