



# STRAWBERRY SHORTCAKE

Prep: 25 minutes Bake: 30 minutes at 350°F Cool: 40 minutes

## INGREDIENTS

### CAKE

- $1\frac{1}{3}$  cups all-purpose flour
- $\frac{2}{3}$  cup sugar
- 2 tsp. baking powder
- $\frac{2}{3}$  cup milk
- $\frac{1}{4}$  cup butter, softened
- 1 egg
- 1 tsp. vanilla
- 3 cups assorted fresh berries

### WHIPPED CREAM

- 2 cups heavy cream
- $\frac{1}{4}$  cup powdered sugar
- 1 tsp vanilla extract
- Dash salt

## DIRECTIONS

Preheat oven to 350°F. Grease and lightly flour an 8-inch square or round cake pan.

In a medium bowl combine flour, sugar, and baking powder. Add milk, butter, egg, and vanilla. Beat with a mixer on low until combined. Beat on medium 1 minute. Spread batter in prepared pan.

Bake about 30 minutes or until a toothpick comes out clean. Cool cake in pan on a wire rack 10 minutes. Loosen sides of cake; invert onto plate. Cool 30 minutes more. Cut into squares or wedges; split pieces in half crosswise. Serve with berries and, if desired, Joanna's Whipped Cream.

Makes 8 servings.

**Tip:** Sprinkle a little sugar on fresh whole or sliced berries and let stand at room temperature for a bit so they release some juice.



# JOANNA'S WHIPPED CREAM

## INGREDIENTS

- 2 cups heavy cream
- $\frac{1}{4}$  cup powdered sugar
- 1 tsp vanilla extract
- Dash salt

## DIRECTIONS

In a chilled mixing bowl beat cream, powdered sugar, vanilla, and salt with a mixer on medium until soft peaks form (tips curl).