

# Strawberry Shortcake



## Strawberry Mixture:

- 1 qt. strawberries, hulled and slightly mashed
- 2 TB. powdered sugar
- 1 tsp lemon juice (optional)

## Shortcake:

- 2 Cups all-purpose flour
- 2 tsp. baking powder
- 1/3 Cup sugar
- 1/4 tsp. GROUND NUTMEG
- 1/4 tsp. CINNAMON
- 1/3 Cup butter
- 1 egg, well beaten
- 2-4 TB. milk
- 2 TB. butter, melted

## Whipped Cream:

- 1 Cup heavy cream
- 1 TB. powdered sugar
- 1/2 tsp. PURE VANILLA EXTRACT

The day before or the morning of making the shortcake. Cut off the strawberry tops and cut the strawberries into quarters. Mix with the powdered sugar and set aside in the refrigerator.

Preheat oven to 400°. **For the shortcake:** Grease a round, 9-inch cake pan and set aside. In a large bowl, sift together the flour and baking powder. Add the sugar, NUTMEG and CINNAMON. Blend in the butter and egg and mix well. Add enough milk to make a moist, slightly sticky dough. Start with 2 TB. and add more as needed. Sprinkle a generous amount of flour on the table, place the dough on top, and roll the dough gently into a 9-inch round. Place the round into the cake pan. Don't worry if it isn't a perfect fit. Brush with the melted butter. Bake at 400° for 12-14 minutes. Remove from the pan, let cool briefly and split apart carefully into two layers and then cut into serving pieces.

**To make the whipped cream:** beat on high, the heavy cream, powdered sugar and VANILLA until it reaches your desired consistency about 5 to 7 minutes. Note: Putting the mixing bowl and beaters in the freezer for half an hour will give you successful whipped cream every time!

Spread the strawberries and some of the juice on top of the shortcake. Top with whipped cream. Enjoy!