

STRAWBERRY SHORTCAKE

FAMILY CAKES CARD 11



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Cooking time: 20 mins.

Preparation time: 20 mins.

Main cooking utensils: 2

7-in. lined round layer

cake pans

Oven temperature:

375-400°F.*

Oven position: top third

For 6-8 servings you need:

$\frac{1}{2}$ cup margarine

$\frac{1}{2}$ cup sugar

1 cup all-purpose flour sifted
with 1 teaspoon double-

acting baking powder

$\frac{1}{2}$ cup cornstarch

2 eggs

Filling and topping:

1 $\frac{1}{2}$ cups fresh strawberries

$\frac{3}{4}$ cup whipping cream

1 egg white

sugar to taste

*When baking always check oven temperature with that recommended in your cooker instruction card or book.

1 Cream margarine and sugar until light and soft.

2 Sift the flour and baking powder with the cornstarch.

3 Add beaten eggs to creamed margarine, then fold in the flour with a metal spoon.

4 Place batter in pans, flatten on top.

5 Bake for time and temperature given until crisp and golden.

6 Cool on wire cooling rack.

7 Prepare strawberries; whip cream in one bowl and egg white in another; fold together and sweeten if wished.

8 Cover one shortcake with some of the strawberries and cream.

9 Top with second shortcake and rest of cream and fruit.

TO SERVE: Cut in slices.

TO VARY: Use other dessert fruit, e.g., mix dessert pears with strawberries.

TO STORE: This cake keeps before decorating for 1-2 days only.