

Great Granny's Magnificent Strawberry Shortcake

12 servings

Ingredients:

- 2 cups all-purpose flour*
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ cup butter
- 1 egg, beaten
- 2/3 cup milk
- 3 to 4 cups strawberries, washed and sliced
- 1 cup whipping cream, whipped or prepared whipped topping, optional

Directions:

1. Preheat oven to 450 degrees.
2. Lightly coat 8 x 1½-inch round pan with cooking spray; set aside.
3. Sift flour, then sift together dry ingredients.
4. Cut in butter until mixture resembles coarse crumbs.
5. Add egg and milk, stirring by hand just enough to moisten.
6. Spread dough in pan, building up edges slightly.
7. Bake 15 to 18 minutes or until lightly brown. Remove cake from pan and cool on rack 5 minutes.
8. Split into two layers and lift top off carefully.
9. Alternate layers of cake, whipped cream and strawberries, ending with strawberries on top.



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** The recipe in this book calls for sifted flour. This is a fun activity for kids to do, but not required for this recipe. Instead of sifting, stir flour in the bag and lightly spoon into measuring cup. Level off with the straight edge of a knife for a good measure.*

Nutrition Facts: 1 serving without whipped cream provides 180 calories, 9g total fat, 5g saturated fat, 0g trans fat, 40mg cholesterol, 250mg sodium, 23g total carbohydrate, 1g dietary fiber, 5g sugar, vitamin C 40%

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