



# Strawberry Shortcake

Strawberry shortcake is a beloved dessert that strikes the perfect balance between simple and indulgent. With soft, slightly sweet cake layers, pillow-y whipped cream, and fresh juicy strawberries, each bite tastes like summer. It's an ideal way to enjoy fruit at its peak and makes a delightful finish to any meal.

This version is especially quick and easy to prepare, making it perfect for spontaneous celebrations or weekday desserts. Whether you're using sun-ripened berries from the farmers market or frozen ones from your freezer, this classic recipe brings out their natural sweetness in the most delicious way.

## Ingredients

- $\frac{2}{3}$  cup sugar
- $\frac{1}{4}$  cup shortening
- 1 large egg, at room temperature
- 1 teaspoon vanilla extract
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$  cup whole milk
- 1 cup heavy whipping cream, whipped
- $1\frac{1}{2}$  quarts fresh or frozen strawberries, sliced

## Instructions

### Step 1

In a large mixing bowl, cream together the sugar and shortening until light and fluffy. Add the egg and vanilla extract; beat until fully incorporated.

### Step 2

In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry mixture to the creamed ingredients, alternating with the milk. Mix just until combined.

### Step 3

Spread the batter evenly into a greased 9-inch square baking pan. Bake at 350°F (175°C) for 20–25 minutes, or until a toothpick inserted in the center comes out clean. Cool the cake completely on a wire rack.

### Step 4

While the cake cools, slice the strawberries. If desired, toss them with a bit of extra sugar to bring out their juices.

## **Step 5**

Cut the cake into 9 squares. Slice each piece in half horizontally to create top and bottom layers. Spoon strawberries and a generous dollop of whipped cream onto the bottom half. Place the top half back on and add more whipped cream and berries on top.

## **Step 6**

Serve immediately for the freshest flavor and best texture.

## **Nutrition Facts (per 1 piece)**

- Calories: 231
- Fat: 7g (2g saturated)
- Cholesterol: 22mg
- Sodium: 188mg
- Carbohydrates: 39g (20g sugars, 2g fiber)
- Protein: 4g