



Strawberry Shortcake

Strawberry shortcake is a beloved dessert that strikes the perfect balance between simple and indulgent. With soft, slightly sweet cake layers, pillowy 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