

Strawberry Shortcake

A favorite dessert and one that tastes good with strawberries in season. The old fashion taste of the shortcake is better than the bought cakes and can be used with other fruits in season.

1 cup plus 1 Tb. sugar
1/2 cup butter, softened
2 large eggs
1-1/2 cup all-purpose flour
1-1/2 tsp. baking powder
1/4 tsp. salt
1/2 cup milk
1 tsp. vanilla

TOPPING:

1 pt. strawberries
1/4 cup strawberry jam
whipped cream/ Cool Whip



Grease and flour a 9-inch square baking pan; set aside.
Mix together sugar and butter in mixing bowl.
Beat on High for 5 minutes until fluffy.
Add eggs; one at a time, beating well after each.
Sift together flour, baking powder, and salt.
Add alternately with milk; mixing on low speed until blended.
Add vanilla and mix on High for 2 minutes longer.
Bake at 350 degrees for 25 - 30 minutes.

TOPPING:

Clean and slice strawberries.
Add 1/4 cup strawberry jam and mix together.
Slice cooled cake into squares and then cut each square in half, lengthwise.
Top with strawberries and whipped cream or Cool Whip.

Yield: 6 to 8 servings.

NOTE: I slice my strawberries and add 1/4 cup sugar and 1/2 cup water and omit the strawberry jam. Either way the strawberries taste so good with this sweet cake.