

Strawberry Shortcake

Ingredients

1 ½ cups all-purpose flour
2 ¼ tsp baking powder
¼ cup sugar
½ tsp salt
2oz butter
2 whole eggs
1/3 heavy cream
2 cups strawberries, sliced
½ cup granulated sugar

½ cup heavy cream, whipped

Method

Sift together the flour, baking powder, sugar, and salt.

Cut the butter into the flour mixture using two knives.

Whisk together the eggs and cream, and fold into the flour and butter. Lightly fold the dough together on a floured work surface.

Form the dough into a ¾ inch circle and place into a buttered convectionware pan. Secure the lid and bake in a 450 degree oven for 20 minutes.

While the cake cools, combine the strawberries and sugar and toss to coat.

When the cake has cooled, place it on a plate and spoon the strawberries on top of it.

Serve with whipped cream.