



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

OLD FASHION STRAWBERRY SHORTCAKE

makes 12 cakes

preheat oven 450°F

SHORTCAKE:

1 $\frac{3}{4}$ cup all purpose flour
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
3 tablespoons sugar
 $\frac{1}{2}$ cup cold butter, divided into eights
 $\frac{2}{3}$ cup milk

THE STEPS:

- Sift together flour, baking powder, salt and sugar and place in large mixing bowl.
- Using a pastry blender cut in butter until it resembles a coarse meal.
- Add milk and stir until **JUST** combined.
- Place dough on a floured board and knead 5 times then roll to 1" thickness.
- Cut cakes and place on a parchment lined baking sheet.
- Place in oven on bottom rack and bake 10 - 12 minutes on until golden.
- Top with sweetened strawberries and whipped cream.

THE LOVE: To one pint of whipping cream, I use $\frac{1}{4}$ cup of sugar. To one quart of fresh strawberries, I use $\frac{1}{2}$ cup of sugar. Adjust to your own taste.