

Our Newlywed
KITCHEN

A Favorite of:



Strawberry Shortcake

Serves: 8

Prep Time: 10 minutes

Bake time: 20 minutes

Ingredients:

1 ½ cups all-purpose flour
¼ cup sugar + 1 tsp
1 tsp baking powder
1 tsp baking soda
¼ tsp salt
3 Tbsp butter
1 egg, lightly beaten
½ cup sour cream
2 Tbs milk
3 cups fresh strawberries sliced
3 Tbs sugar
Whipped Cream

Directions:

Preheat oven to 400°F. Grease pie plate; set aside. In a medium bowl combine flour, the ¼ cup sugar, the baking powder, salt, and baking soda. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. In a small bowl stir together egg, sour cream, and milk. Add egg mixture to flour mixture all at once, stirring with a fork until moistened.

Spread dough evenly in pie plate. Sprinkle remaining 1 teaspoon on top. Bake for 18 to 20 minutes or until a wooden toothpick inserted near the center comes out clean. Meanwhile, combine 4 cups sliced strawberries and 3 tablespoons sugar in container with lid. Shake vigorously to produce juice. Chill.

To serve, cut into wedge slice. Spoon the chilled strawberry mixture over the top and add a dollop of whipped cream.