

Strawberry Shortcake

Cooking time: 20 minutes.

Preparation time: 20 minutes.

Main cooking utensils: two 18cm lined sandwich tins.

Oven temperature: 375-400deg. F or 190deg C (Moderately Hot)

Oven position: second ring from top.

For 6-8 portions you need:

120g Butter or Margarine

8 tablespoons Caster Sugar

8 tablespoons S.R. Flour (or plain flour with 1 level teaspoon baking powder)

4 tablespoons Cornflour

2 Eggs

For fillings and topping:

small punnet fresh Strawberries

2/3 cup or 165mls thick Cream

1 Egg White

Sugar to taste

1. Cream butter/margarine and sugar until light and soft.
2. Sieve the flour (or flour & baking powder) and cornflour.
3. Add beaten eggs to creamed butter, then fold in the flour with a metal spoon.
4. Place mixture in the tins, flatten on top.
5. Bake for time and temperature given until crisp and golden.
6. Cool on wire cooking tray.
7. Prepare strawberries, whip cream in one bowl and egg white in another, fold together and sweeten if wished.