

Ever Cottage

Strawberry Shortcake

The Kitchen - evercottage.com



Juicy spring strawberries, softly whipped cream and golden shortcake come together in a cheerful cottage bake made for sharing around the table.



SERVES 8 | PREP 25 MINUTES | BAKE 15-18 MINUTES

Ingredients



SHORTCAKE

- 300g plain flour
- 3 teaspoons baking powder
- Pinch of salt
- 75g cold butter, cubed
- 50g caster sugar
- 1 large egg
- 125ml milk
- 1 teaspoon vanilla extract

STRAWBERRY FILLING

- 400g fresh strawberries
- 2 tablespoons caster sugar
- 300ml cream
- 1 tablespoon icing sugar
- Extra strawberries to decorate
- Icing sugar for dusting

Method



- 1 Preheat the oven to 200°C conventional (180°C fan bake). Line two baking trays with baking paper.
- 2 Sift the flour, baking powder and salt into a bowl. Rub in the cold butter until the mixture resembles fine crumbs.
- 3 Stir in the caster sugar. Whisk the egg, milk and vanilla together, then add to the bowl and mix gently to a soft dough.
- 4 Divide the dough in half. Pat each piece into a 20cm round on a prepared tray, keeping the edges neat.
- 5 Bake for 15-18 minutes until risen and lightly golden. Transfer to a rack and leave to cool completely.
- 6 Hull and slice the strawberries. Toss with the 2 tablespoons caster sugar and leave for 10 minutes until juicy.
- 7 Whip the cream with the icing sugar until soft peaks form. Place one shortcake round on a serving plate.
- 8 Spoon over the cream and strawberries. Add the second round, decorate with berries and dust with icing sugar.

A little cottage note

Assemble shortly before serving so the shortcake stays lovely and light beneath the juicy berries.

