



STRAWBERRY SHORTCAKE

Makes 6 to 8 good size servings

BISCUIT:

1 Tablespoon (15 ml) Baking Powder

A Pinch of Salt

3 Tablespoons (45 ml) Sugar

2 Cups (500ml) Flour
(White or Whole Wheat)

½ Cup (125 ml) Butter

2 Large Eggs

½ cup (125 ml) Cream or Evaporated Milk

STRAWBERRIES:

3 Pounds Fresh Strawberries
(Hulled and Sliced)*

YOGURT DRIZZLE

1 - 750 ml Plain Yogurt

1 to 2 Teaspoons Vanilla

1 Tablespoon Sugar

BISCUIT

1. In a large mixing bowl add the following ingredients: Baking Powder, Salt, Sugar, and Flour.
2. Cut butter into the flour mixture. Use your hands to work the butter into mixture.
3. Mixture should resemble crumbs.
4. Beat eggs
5. Add eggs and cream to mixture and blend until all mixture is moist.
6. Line a baking sheet with parchment paper*
7. Drop large spoonfuls of mixture on to baking sheet about 2 finger widths apart.
8. Bake at 400 degrees for 15 to 20 minutes

STRAWBERRIES

1. Wash strawberries
2. *Hull, cut the green tops of the strawberry off

3. *Slice, cut strawberries lengthwise
4. Put into bowl

YOGURT DRIZZLE

1. Place yogurt into bowl.
2. Add vanilla (a teaspoon at a time) and sugar
3. Mix

ASSEMBLY

1. Cut biscuit in half
2. Spoon Strawberries on top of bottom half
3. Place other half on top
4. Sprinkle with strawberries
5. Top with whipped topping

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