

Strawberry Shortcake

*I doubled the recipe to make two cakes (didn't cut in half as recipe describes) and then made another double batch to create 4 full cakes all together. Adjust strawberries & creme accordingly if you're doing the 4 tiered version.

Shortcake

1 cup all-purpose flour
3/4 cup granulated sugar
1 teaspoon baking powder
1/2 teaspoon fine salt
4 tablespoons unsalted butter, melted
1 large egg, beaten
1/2 cup organic whole milk
1 teaspoon pure vanilla extract

Strawberries and Cream

2 pints organic strawberries
1 tablespoon granulated sugar
2 cups organic heavy whipping cream
2 tablespoons confectioners' sugar
1 teaspoon pure vanilla extract

Directions

For the cake: Preheat the oven to 375 degrees F. Butter an 8-inch round cake pan, line it with parchment paper, butter the paper, and dust the pan lightly with flour.

Whisk the flour with the granulated sugar, baking powder, and salt in a medium bowl. Lightly whisk in the butter, egg, milk, and vanilla, just until smooth. Pour the batter into the prepared cake pan and bake until a toothpick inserted in the center comes out clean, about 25 minutes. Cool on a rack for 10 minutes, then turn it out of the pan, flip upright, and cool completely on the rack.

For the strawberries and cream: Set aside 1 pint of the best-looking whole berries for topping the cake. Cut off stems & thinly slice the rest of the berries. Place in a bowl and toss with sugar. Set aside. Whip the cream with the confectioners' sugar and vanilla to soft peaks [using an electric mixer]. Want a simple trick? Use a metal bowl that has been in the freezer - it makes better whipping cream. Refrigerate until ready to use.

To assemble the cake: Cut the cake in half horizontally with a serrated knife. Place the bottom layer cut side up on a cake stand or serving plate. Drizzle the juices from the sliced berries over the cut sides of both halves. Fold a couple tablespoons of the whipped cream into the sliced berries and spread over the bottom layer. Top with the other piece of cake, cut side down. Spread the remaining whipped cream on the top of the cake and top the cake with the whole berries.