



THE J.M. SMUCKER Co

Old Fashioned Strawberry Shortcake

Prep Time Cook Time Serves Difficulty

30 mins 12 mins 6 N/A

Ingredients

- **Shortcakes:**
- 2 cups Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 3 tbsp sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/2 cup All Vegetable Shortening
- 1 egg
- 1/2 cup milk
- 1 1/2 tsp Club House® Pure Vanilla Extract
- **Strawberry Mixture:**
- 2 cups fresh strawberries, sliced
- 2 tbsp sugar
- 1 tbsp packed brown sugar
- **Garnish:**
- whipped cream (optional)

Directions

Step 1:

Combine strawberries, 2 tablespoons (30 mL) sugar and brown sugar in medium bowl. Toss to mix well. Cover and refrigerate for 1- 4 hours before serving.

Step 2:

Preheat oven to 425°F (220°C). Lightly grease or line baking sheet with parchment paper.

Step 3:

Combine flour, sugar, baking powder and salt in a large bowl. Cut in shortening with pastry blender or 2 knives until flour is blended to form pea-size pieces. Make a well in center of flour mixture.

Step 4:

Beat egg in a small bowl. Add milk and vanilla. Mix thoroughly. Pour mixture into well in centre of flour mixture; toss with fork until well combined (do not overwork). Drop batter into 6 equal mounds on prepared baking sheet.

Step 5:

Bake for 10-12 minutes until lightly browned. Remove from oven; place baking sheet on a rack to cool.

Step 6:

Split each shortcake in half horizontally. Place bottoms on serving plates. Place an even amount of strawberries on shortcake bottoms. Top with whipped cream. Replace shortcake tops.

Images

