



# Strawberry Shortcake

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*The Best **STRAWBERRY SHORTCAKE CAKE** recipe featuring a moist white layer cake filled with strawberries and whipped cream topping. The quintessential summer dessert cake with freshly sliced strawberries and cream.*

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Keyword</b>	Fresh Fruit Cake, Layer Cake, strawberries and cream cake, Strawberry shortcake
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	20 minutes
<b>Total Time</b>	35 minutes
<b>Servings</b>	12 servings
<b>Calories</b>	452kcal
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## Ingredients

- ½ cup shortening
- 1⅓ cup granulated sugar
- 2 large eggs
- 2½ tsp vanilla extract
- ½ tsp salt
- 3 cups all-purpose flour
- 4 tsp baking powder
- 1 cup milk
- 16 ounces Whipped cream topping
- ¼ cup granulated sugar
- 3 qts fresh or frozen strawberries sliced

## Instructions

1. Preheat oven to 350°F. Line a 9 x 11-inch baking pan with foil/parchment paper and grease; set aside.
2. In a medium bowl or large bowl, combine dry ingredients and whisk; set aside.
3. In a bowl fit with a mixer, cream together shortening and sugar. Add eggs and vanilla extract and beat well.
4. With the mixer on low speed, slowly alternate between adding dry ingredients and milk.
5. Pour mixture into greased baking pan and bake for 20-25 minutes.

Cool on wire rack.

6. Place sliced strawberries and sugar in medium saucepan on medium heat and stir gently until the sugar is dissolved. Take off heat and set aside.
7. Once the cake is cool, cut the cake into 9 or 12 pieces.
8. Next, cut each piece in half.

Spread whipped cream in the center of each piece and spoon strawberries over the top. Place top layer of cake on top and spread whipped cream and strawberries over each piece.

## Notes

This cake may be left as a single layer. Just be sure to add lots of whipped cream topping and strawberries to the top.

## Nutrition

Calories: 452kcal | Carbohydrates: 80g | Protein: 8g | Fat: 13g | Saturated Fat: 4g |  
Cholesterol: 39mg | Sodium: 150mg | Potassium: 643mg | Fiber: 6g | Sugar: 45g | Vitamin A:  
172IU | Vitamin C: 139mg | Calcium: 183mg | Iron: 3mg