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Strawberry Short Cake

THE CAKE

Prep Time: 1 hour

Servings: 12

Here's What You Need:

2 ½ cups all-purpose flour

1 ½ teaspoon baking powder

½ teaspoon baking soda

¼ teaspoon salt

1 ½ sticks unsalted butter at room temperature

1 ½ cups granulated sugar

4 large eggs

1 ½ teaspoons vanilla extract

8 oz buttermilk- 1 cup (whole milk with 1 tsp of lemon juice)

Here's How You Do It:

Pre-heat oven to 350 degrees.

Prepare baking pans: Grease two 8-inch round or 9-inch round baking tins with cooking spray. In a bowl, whisk together all dry ingredients except for the sugar; set aside.

In another bowl, using a mixer on medium speed, beat the butter until smooth. Slowly add the sugar and continue beating until the mixture is light and fluffy. Add the eggs one at a time, and then add the vanilla. Add the flour mixture in 3 portions, alternating with the buttermilk in 2 portions, starting and ending with flour. Pour batter evenly into prepared pans. Bake for 30 -35 minutes, or until lightly golden-brown and a toothpick inserted into the center of the cake comes out clean.

Whipped Cream

Prep and mixing time: Approximately 5 minutes, using a stand mixer
(May take a few minutes longer with a hand- mixer)

Here is what you need:

2-cups heavy cream

½ cup powdered sugar

½ teaspoon vanilla extract

Here is how you do it:

In a large bowl, whip cream with an electric mixer on slow setting until cream doubles in size. Increase to medium speed for 30 seconds, reduce to slow, and beat in powdered sugar and vanilla. Once sugar and vanilla are incorporated, increase speed to medium-high. Beat for additional 2 to 3 minutes until stiff peaks form.

Special Note:

Make sure your bowl is completely dry before adding ingredients.

Do not over-mix. Whipped cream will become clumpy if over mixed.

Helpful Hint:

It's always best to use a chilled metal bowl when making whipped cream. Place your bowl in the refrigerator a few hours before you use it.

After cakes are baked and cooled make sure you have **2 Pounds fresh strawberries; clean and slice one pound leaving the over pound whole.** Make sure cake tops are level. Top on cake layer with whip cream and then add sliced strawberries. Cover with cake and top with more whipped cream and garnish with whole cleaned strawberries.