

Strawberry Shortcake

Cake

10 tablespoons chilled butter

3 ½ cups flour

½ cup sugar

1 tablespoon baking powder

1 teaspoon baking soda

¼ teaspoon salt

1 ¾ cups heavy whipping cream

You can add a capful of vanilla extract for added flavor!

Filling

¼ cup sugar

16 ounces strawberries, hulled and quartered

2 cups heavy whipping cream

1 teaspoon vanilla extract

Instructions

1. Preheat oven to 375 degrees Fahrenheit
2. Grease and flour three 9" cake pans
3. Add flour, sugar, baking powder, baking soda, and salt to a stand mixer and mix until combined
4. Add in chilled butter slices and mix until it resembles a crumble
5. Add in cream and mix until combined
6. Put dough on floured surface and knead (turn about 5 times)
7. Divide dough into 3 pieces
8. Press each dough piece into respective pans
9. Bake for 25 minutes
10. Let cool at room temperature
11. Top each layer with whipped cream and strawberries
12. Enjoy!