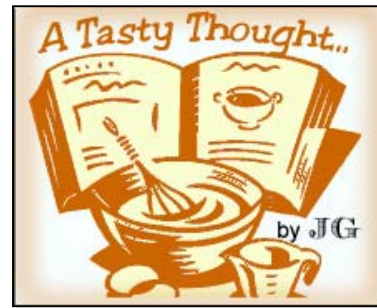


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

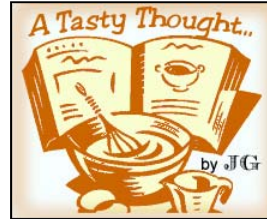
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Strawberry Shortcake

Oven: 450°, 15 – 20 minutes

Ingredients for Shortcake:

- 2 cups flour
- 2 Tbl. Sugar
- 3 tsp. Baking Powder
- 1 tsp. Salt
- 1/3 cup **solid** Crisco shortening
- 1 cup Milk (can be low fat, reconstituted powdered or soy)



Method:

Heat oven to 450°. Spray round layer cake pan with PAM. Measure flour, sugar, baking powder & salt into a mixing bowl. Cut in shortening, thoroughly, with pastry blender. Stir in milk until blended. Spoon & pat into pan. Bake 15 – 20 minutes until golden brown. Cool. Cut into pie slices, then cut each serving to be used in half – a top and a bottom. Place the bottom in an individual dish, cover with sliced strawberries (that have been cleaned, sliced and mixed with a little sugar, according to taste) & ice cream. Place other piece on top and cover with berries & ice cream. YUMMY!!!

JG

- ❑ *At a later date a package of the frozen strawberries can be defrosted so this tasty dessert can be enjoyed in the cold winter months!*
- ❑ *Any extra shortcake can be sliced and frozen, also.*

