

Strawberry Shortcake



Ingredients:

- 2 cups flour
- 1/4 cup sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- few grains of nutmeg
- 1 egg, well beaten
- 6 tablespoons cold butter
- 1/3 cup milk
- 4 cups fresh strawberries,
- 3/4 cup brown sugar

whipped cream

Preparation:

Combine flour, sugar, baking powder, salt, and nutmeg. Sift. Work in butter with pastry blender or fingertips; add egg and milk. Mix just until dough is moist. Turn dough into a buttered and floured 8 or 9-inch round cake pan and pat into shape. Bake for about 15 to 20 minutes in a 400° oven, or until golden brown. Test with a toothpick inserted in the center. If it comes out with dough clinging to it, lower the heat to 350° and bake about 5 more minutes. Remove from the pan and split horizontally with a serrated knife. Butter the cut side of both layers. Put layers together with strawberries and their juice between the layers and on top. Garnish with several whole berries and serve with whipped cream.

To Prepare Strawberries:

Prepare strawberries an hour or two before serving. Rinse, hull, and slice 1 quart of fresh strawberries, leaving 8 to 12 whole for garnishing. Place the sliced berries in a bowl; add 3/4 cup brown sugar and let stand for at least 1 hour at room temperature.