



PREP: 20 min
COOK: 15 min
SERVES: 7

Strawberry Shortcakes

When you have a batch of bursting, perfectly ripe strawberries, there is no better way to enjoy them than in these buttery Strawberry Shortcakes.

Ingredients

125g butter, softened
1/2 cup (110g) caster sugar
1/2 tsp Queen Organic Vanilla Bean Paste
2 large eggs
1 cup (150g) self-raising flour, sifted
1/3 cup (80ml) milk
300ml thickened cream
250g punnet strawberries

Method

STEP 1

Preheat oven to 180° C (fan forced)

STEP 2

Beat butter, caster sugar and vanilla paste in the bowl of an electric mixer until pale and creamy. Add the eggs individually, beating well after each addition. Add the flour and milk alternately a third at a time, starting and ending with flour. Stir in lightly to combine.

STEP 3

Grease a non-stick slice pan. Add the mixture to the pan, transfer to the oven and bake for 12 minutes, until top is golden and a skewer inserted comes out clean. Remove from the oven and set aside to cool.

STEP 4

Once cool, use a square or round cookie cutter to cut as many shapes from the cake as possible.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Method

STEP 5

Whisk the cream until stiff firm peaks form. From here you can either transfer the cream to a piping bag with a large open star nozzle or opt for a more rustic look by spooning the cream onto the cakes.

STEP 6

Take a square of cake and pipe (or spoon) cream on top. Slice a strawberry and place it on top of the cream then add another cake square on top with more cream and another strawberry.

STEP 7

Repeat with remaining cake, cream and strawberries.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.