

## Old-Fashioned Strawberry Shortcake

5 cups fresh strawberries  
2 to 3 tablespoons sugar  
Shortcake (see recipe below)  
3 cups chilled whipping cream  
Sugar to taste

Wash and hull strawberries; drain. Either leave the strawberries whole or sliced.

**Perfect Slicing Tip:** Use your egg slicer. Stem the strawberries first, then slice just like you would a boiled egg. Much quicker than using a knife.

In a large bowl, place strawberries and sprinkle with sugar; cover and refrigerate. Prepare shortcake.

In a medium bowl, beat the whipping cream until stiff peaks form; fold in sugar.

To serve, split baked shortcakes into halves. Ladle strawberries onto top of shortcake and top with a dollop of whipped cream. **NOTE:** Best served when shortcake is warm. Shortcake can be reheated. The berries will be juicier if you crush a few before sugaring and let them sit for an hour before using.

Makes 8 servings.

### **SHORTCAKE:**

4 cups all-purpose flour  
1/2 cup sugar  
2 tablespoons baking powder  
1/4 teaspoon salt  
1/2 cup chilled butter or margarine  
1 egg, beaten  
1 1/4 cups milk

Preheat oven to 400 degrees F. Grease two large baking sheets.

In a large bowl, combine flour, sugar, baking powder, and salt. With a pastry blender or two knives, cut in butter or margarine until particles are the size of small peas; stir in egg and milk.

On a lightly floured surface, using 1/2 cup dough per biscuit, pat dough into eight (4-inch rounds).

Bake 15 to 17 minutes or until golden brown.