

Fluffy Strawberry Shortcake

Yield: 9 Servings

Prep Time: 20 minutes

Cook Time: 35 minutes

Ingredients

- 2/3 cup sugar
- 1/4 cup butter
- 1 large egg
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1 1/2 cups all-purpose flour
- 2 tsp baking powder
- 1/2 cup whole milk
- 1 1/2 quarts fresh or frozen strawberries, sliced

Instructions

In a bowl, mix together sugar and butter until creamy. Add the egg and vanilla and mix well.

Combine the dry ingredients (salt, flour, baking powder) into a separate bowl. Add a portion of your dry ingredients to your creamed mixture and combine well. Add a splash of your milk and combine well. Alternate adding your dry mixture and milk to your batter until it is all mixed in.

Spread your mixture into a greased 8-inch square glass pan. Bake at 350 degrees for 30-35 minutes (until the top is lightly browned and a toothpick comes out clean). Cool before serving.

Serve with sliced strawberries! We love to serve this in bowls with a large helping of strawberries, a little bit of sugar on top, and a splash of milk. Perfect for warm summer nights!

NOTE: To make a larger batch, you can double the ingredients and bake in a 9x13 pan. Check your cake after 25 minutes and bake longer if needed.