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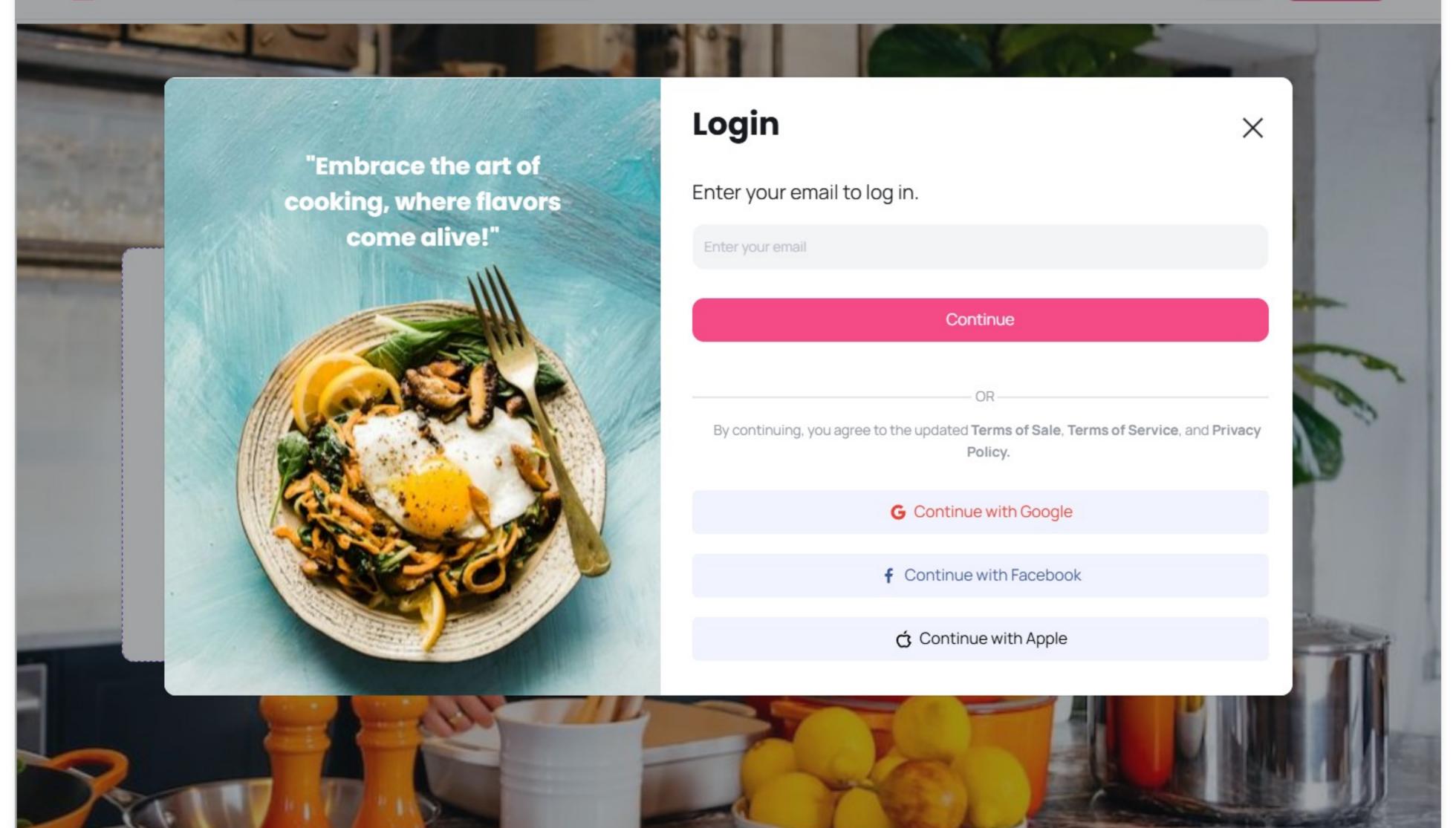
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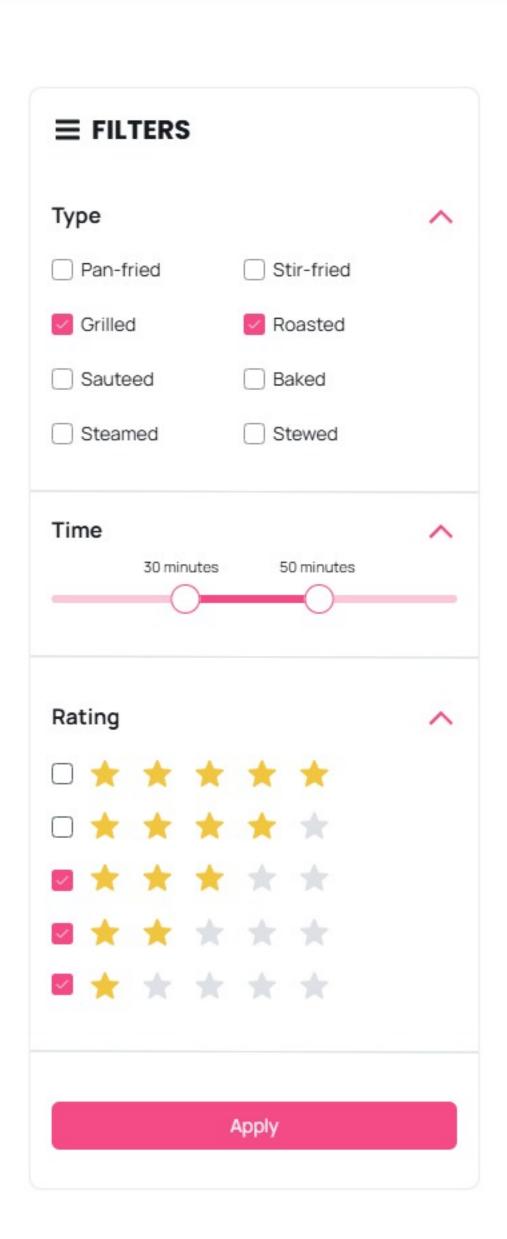


Q What would you like to cook?

What to cook







Q cakescascsa

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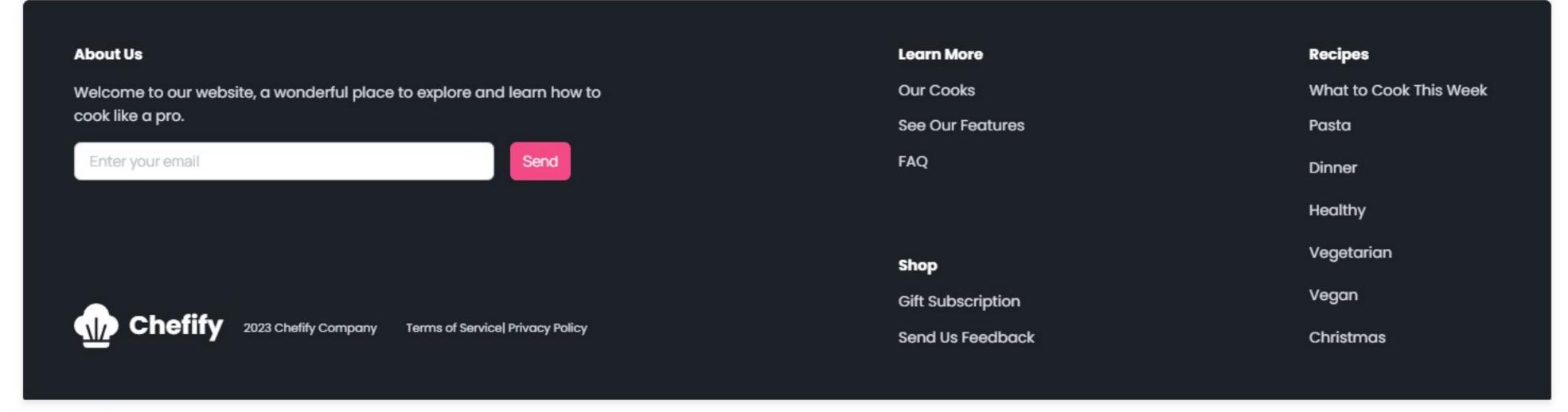
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Sweet Cake

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Emma Gonzalez's Recipe Box



Emma Gonzalez is a deputy editor at Chefify, bringing her expertise as a former cooking editor at The Los Angeles Times. She is also an accomplished author, contributing to numerous cookbooks and food publications. Originally from East Los Angeles, Emma now resides in New York City, where she explores a wide range of culinary delights.

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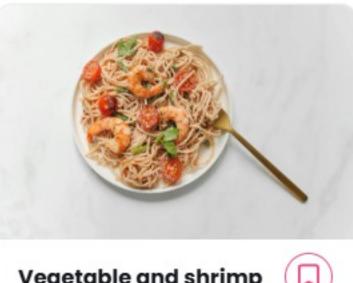
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Recipes by Genevieve



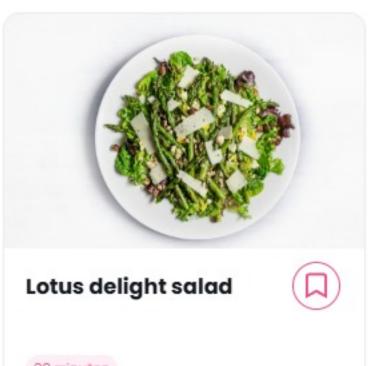
salad

14 minutes

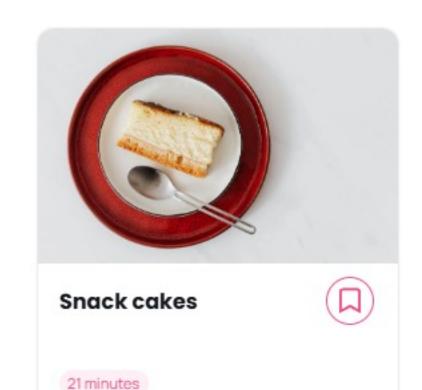


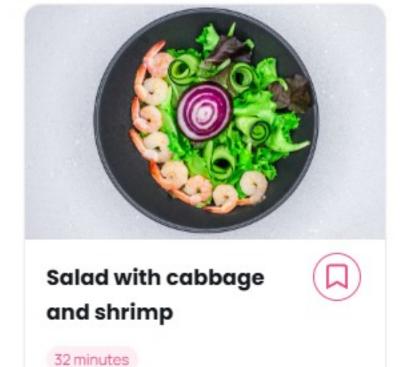
Vegetable and shrimp spaghetti

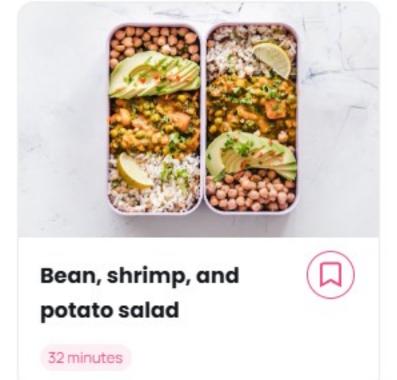
15 minutes

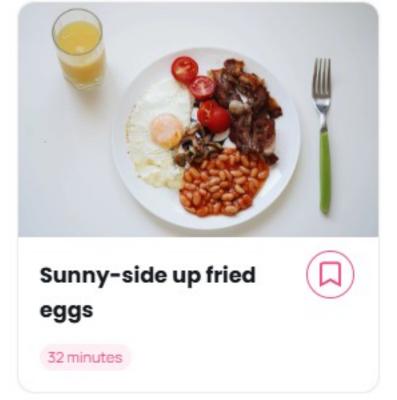


20 minutes





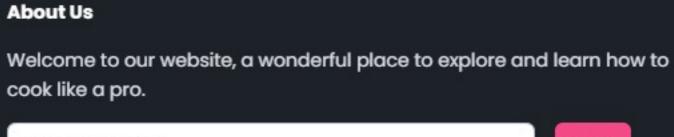












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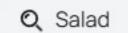
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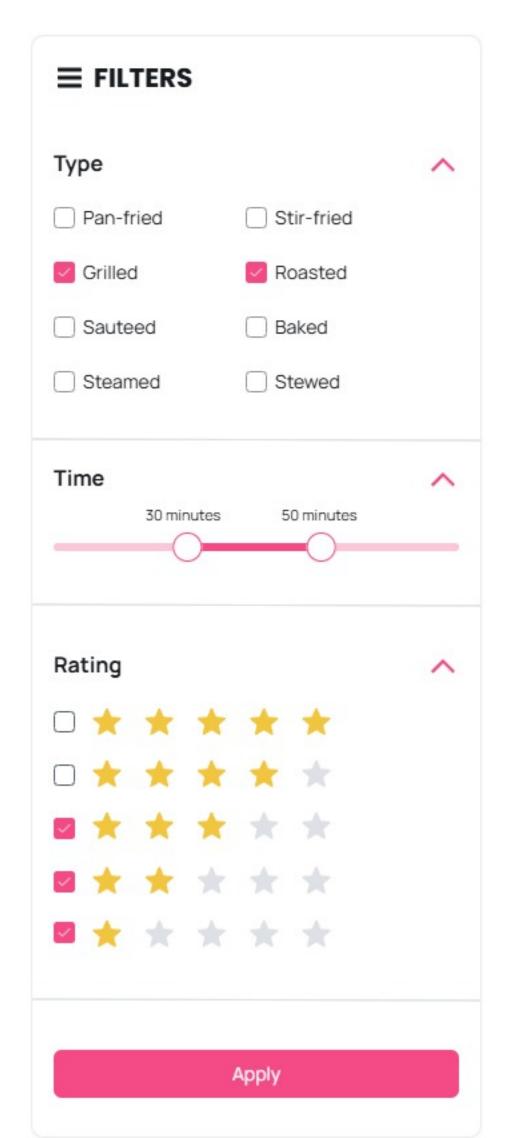
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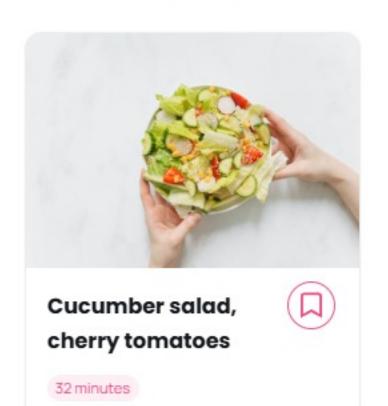
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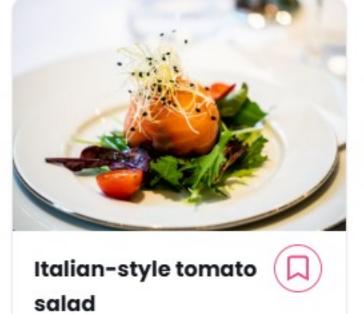




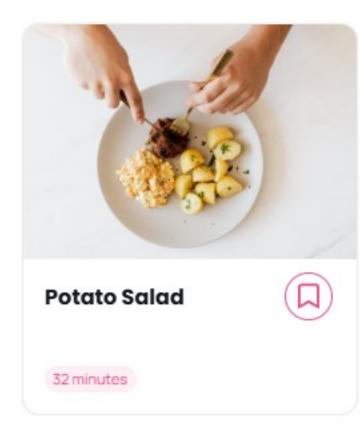




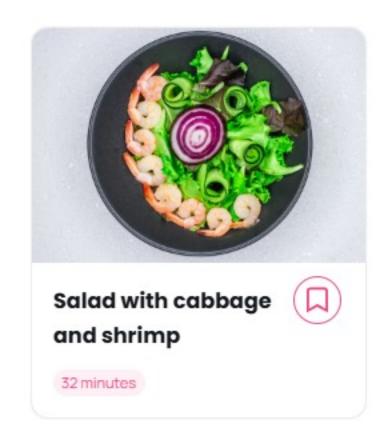


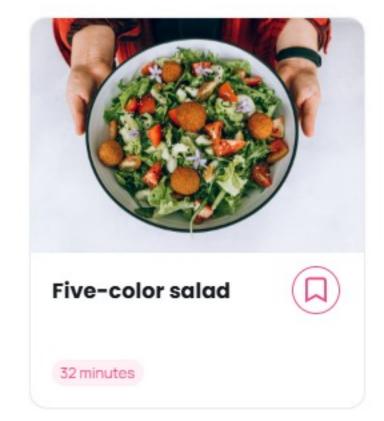


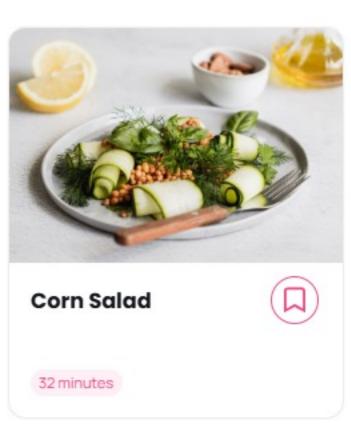
32 minutes

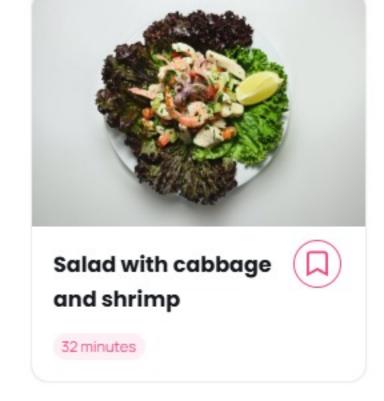


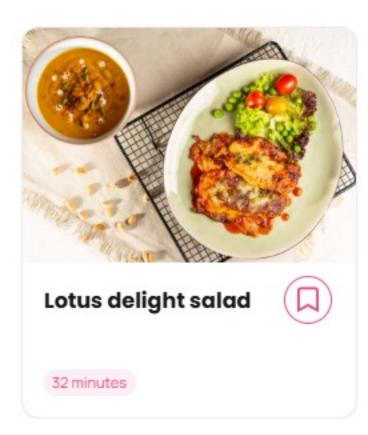
A-Z

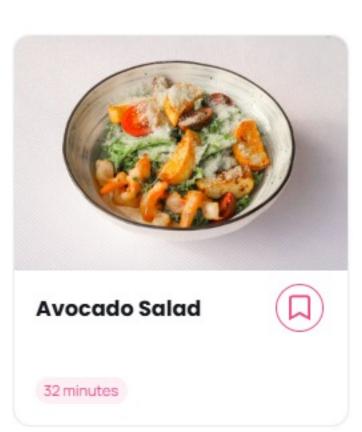




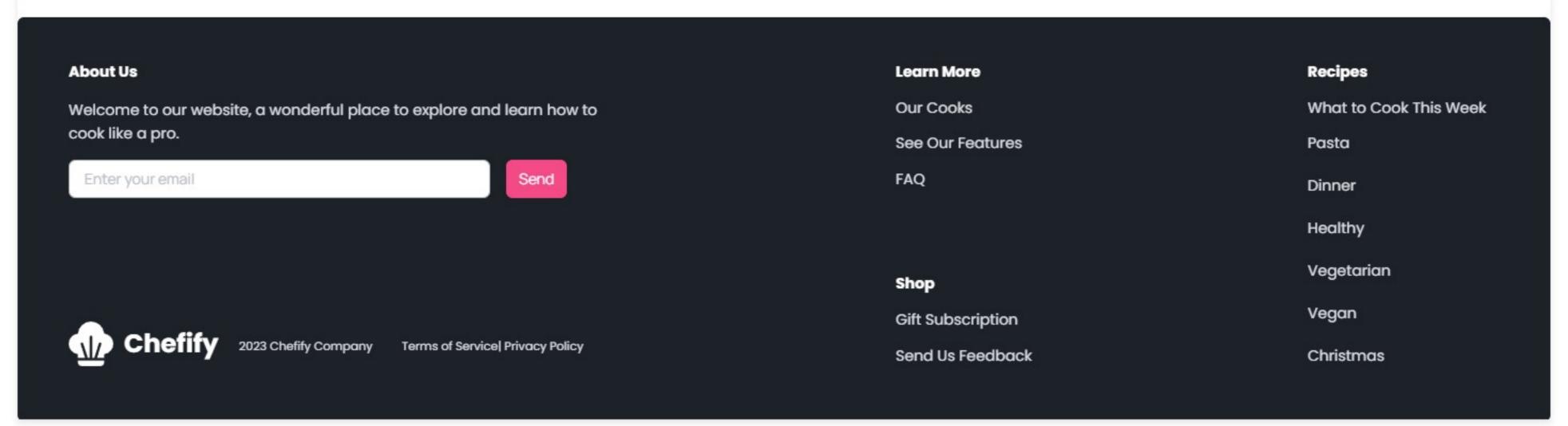












Occasions



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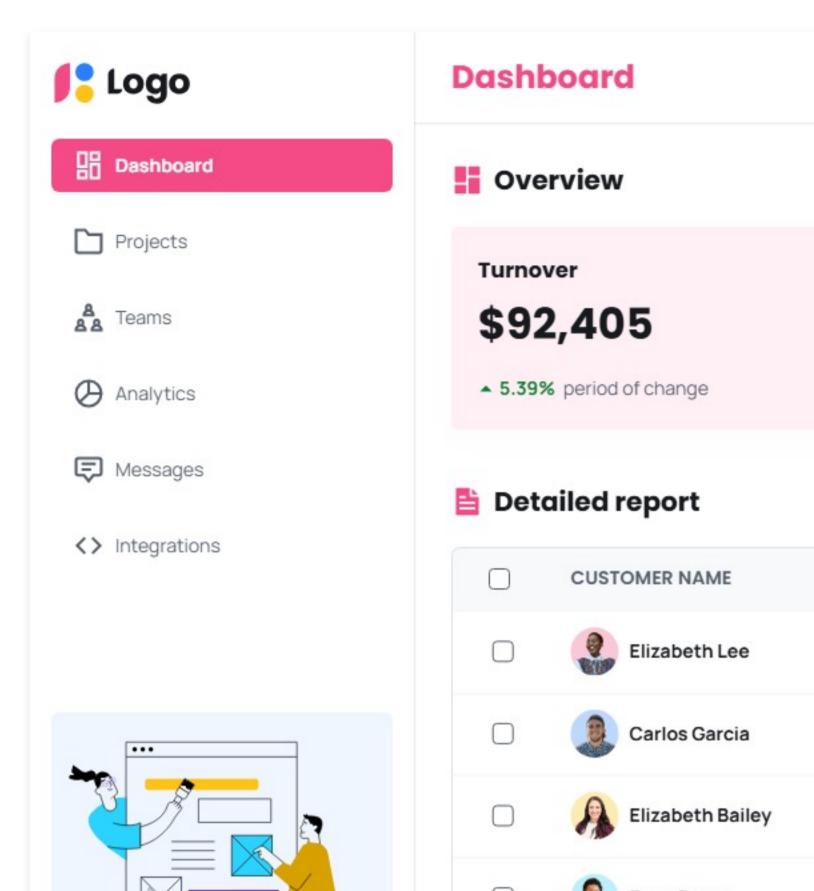
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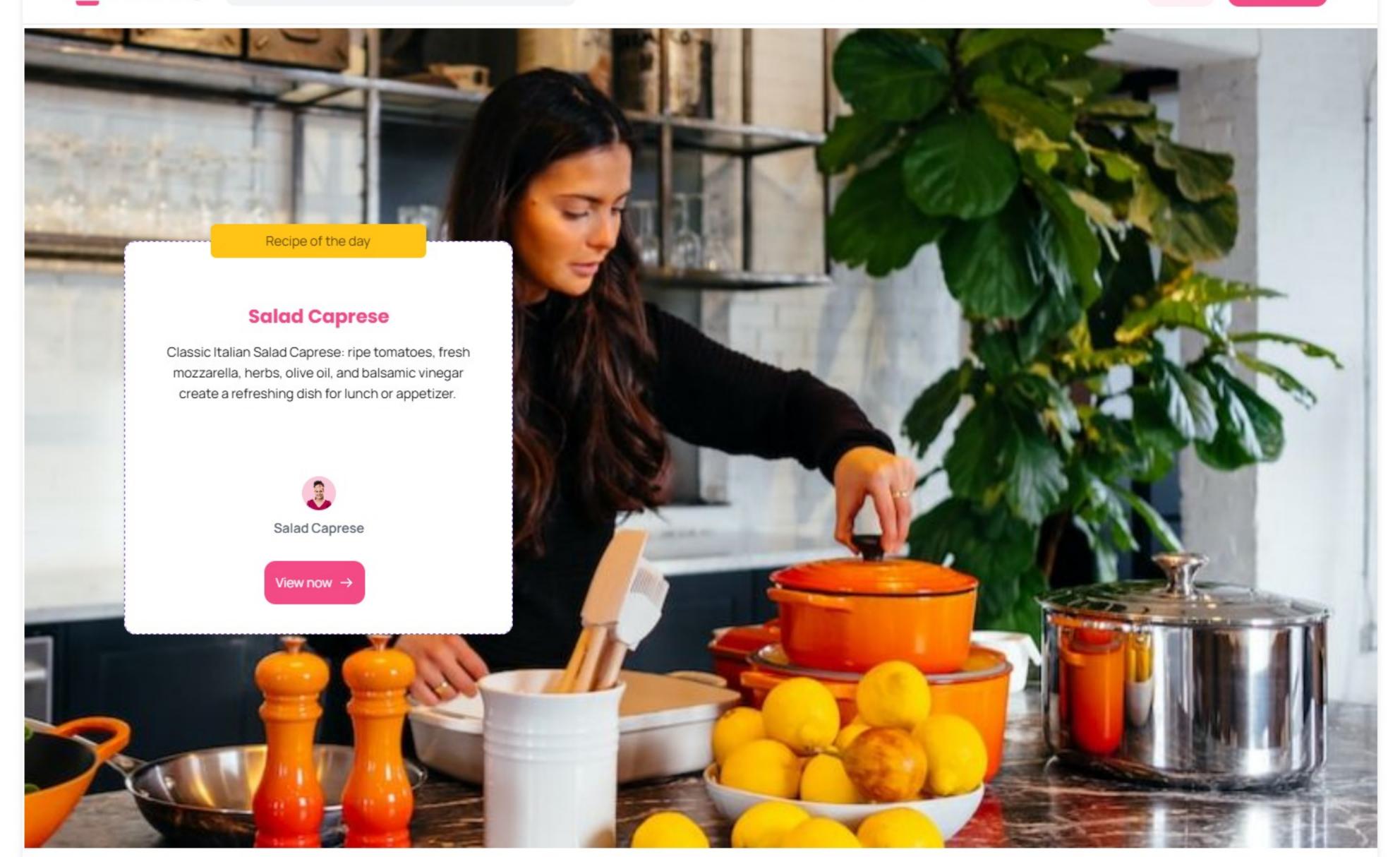






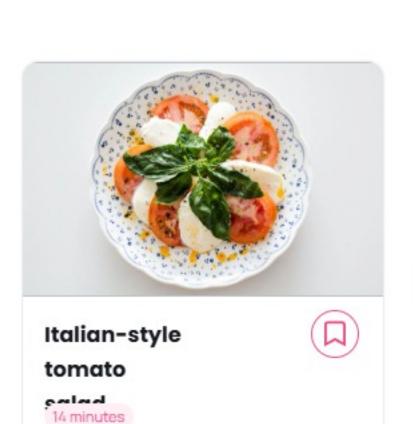
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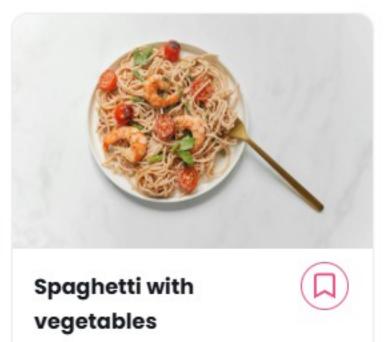
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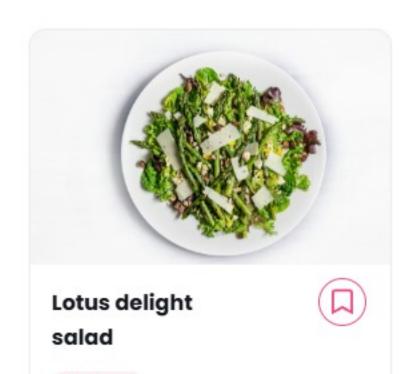
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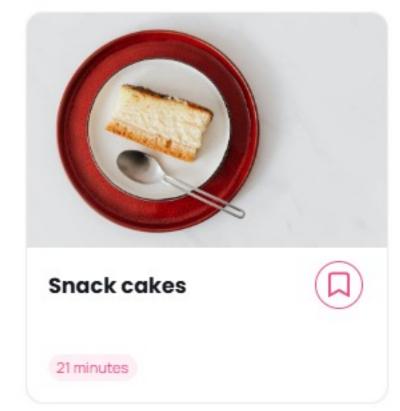
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15 minutes

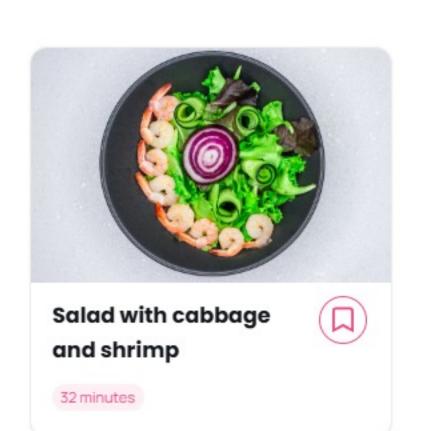


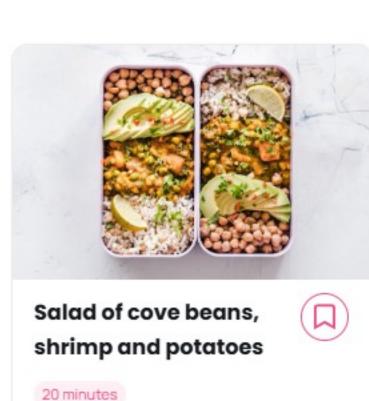


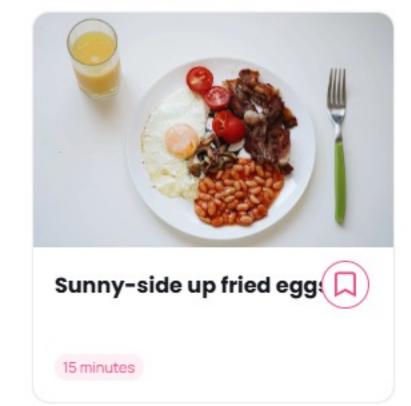
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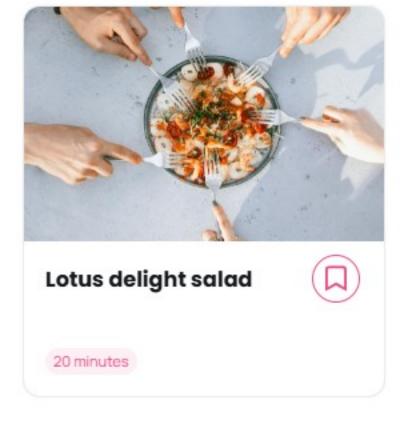
Cooking Up Culinary Creations with Step-by-Step Videos

20 minutes









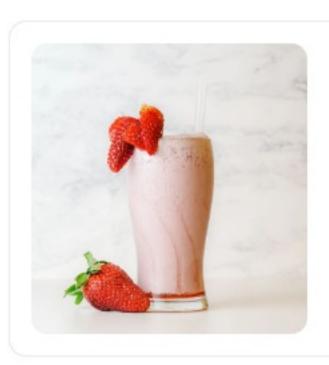
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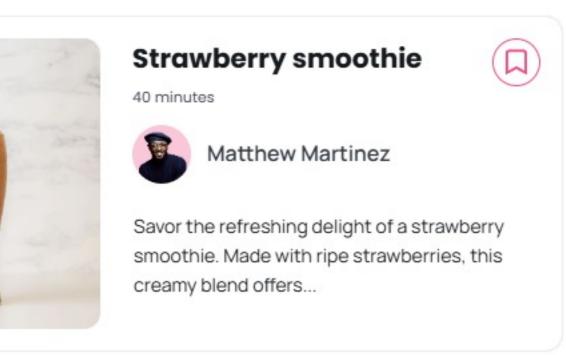
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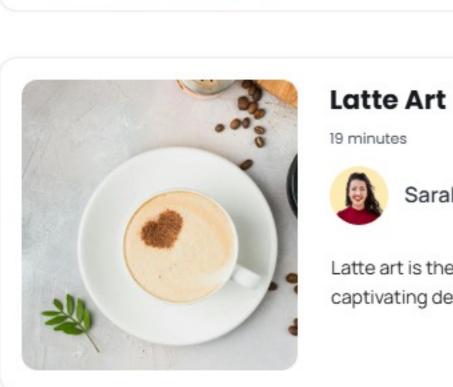


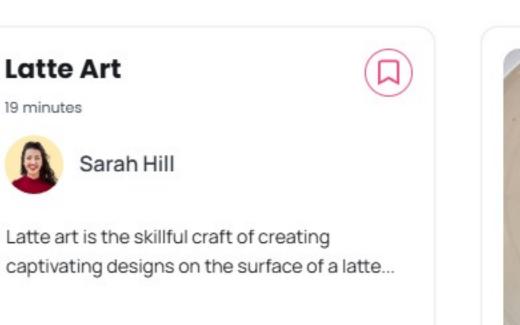


surprise filling...



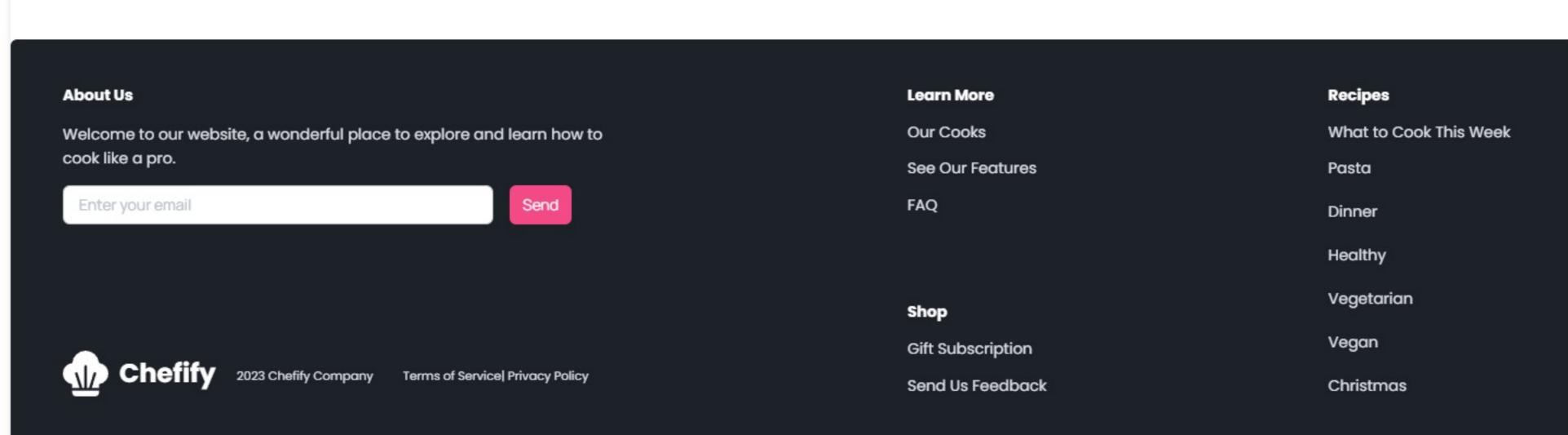














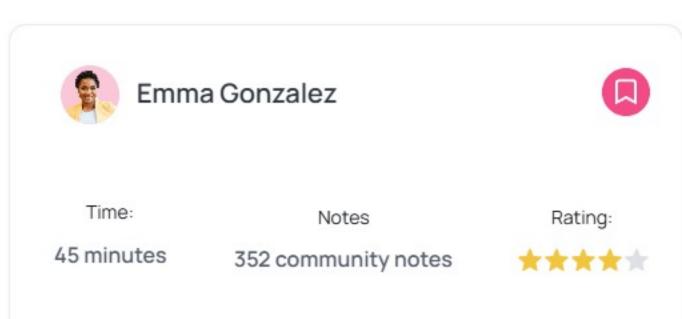
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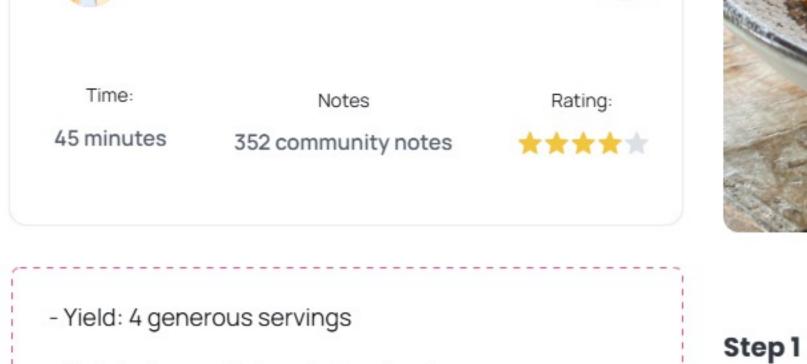
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How to make a Strawberry Shortcake

Q What would you like to cook?

It seems like there may be a misunderstanding. If you're asking how a user can make a Strawberry Shortcake, the process would be identical to the recipe I shared earlier. It involves preparing the strawberries, making the shortcakes, preparing whipped cream, and finally assembling the shortcake.





- 2 pints ripe, well-rinsed strawberries

- 1/2 cup sugar, or more to taste

- 5 teaspoons baking powder

- 3 cups whipping cream

- 1/4 teaspoon vanilla extract

+ Add to Your Grocery List

- 4cups flour

- 3 tablespoons sugar

- 1/4 teaspoon salt

- 1/4 cups butter



Pick over and hull strawberries. Cut in half or slice, depending on size. Gently crush about a quarter

of the berries with a fork to release their juices. Mix with remaining berries and the ½ cup of sugar, adding more sugar if necessary. Set aside, covered, for about half an hour to develop flavor.



Preheat oven to 450 degrees.

Step 2

Step 3

Into a large mixing bowl, sift together flour, 3 tablespoons sugar, salt and baking powder. Add 3/4 cup

of softened butter, and rub into dry ingredients as for pastry. Add 11/4 cups cream, and mix to a soft dough. Knead the dough for one minute on a lightly floured pastry board, then roll it out to about 1/2-inch thickness. Using a 3-inch biscuit cutter, cut an even number of rounds - 2 rounds per serving.



and brush a little on the rounds; place remaining rounds on top. Bake for 10 to 15 minutes, or until golden brown.

Step 5

Use a little of the butter to grease a baking sheet. Place half the rounds on it. Melt remaining butter

and brush a little on the rounds; place remaining rounds on top. Bake for 10 to 15 minutes, or until

Use a little of the butter to grease a baking sheet. Place half the rounds on it. Melt remaining butter

golden brown.

Step 6 Beat remaining cream until it thickens. Add vanilla. Beat again just until thick.



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Cooking note

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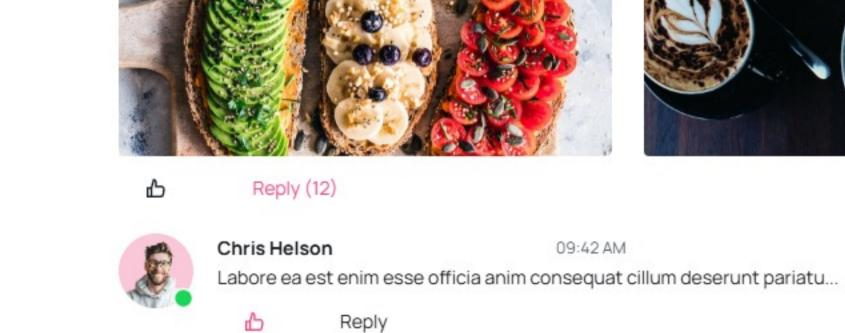
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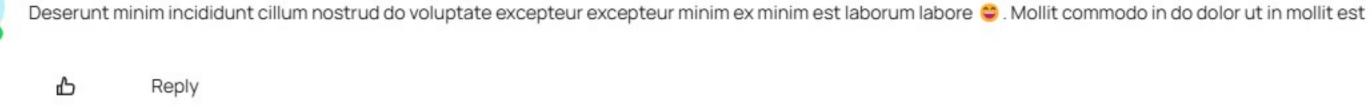
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Emma Gonzalez

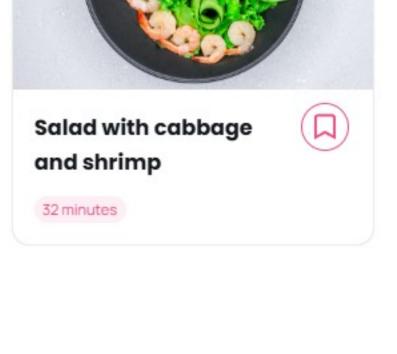
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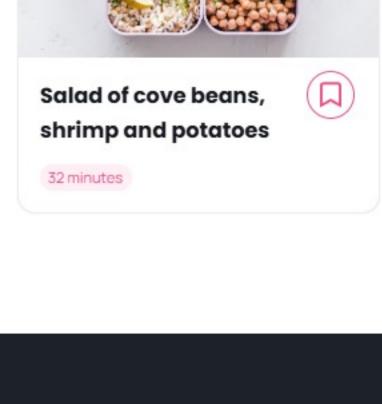
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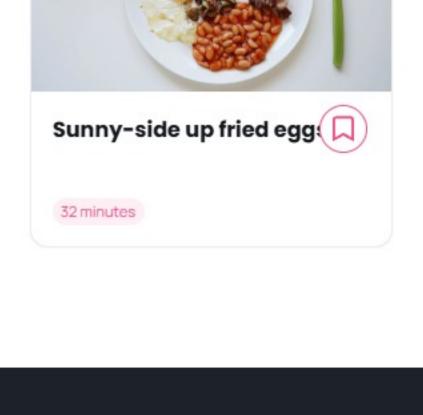
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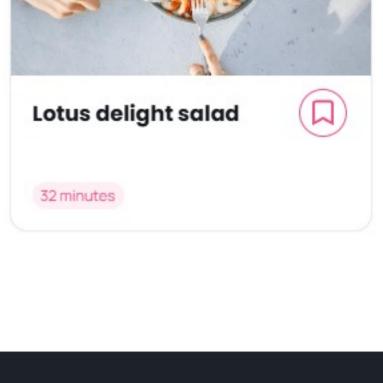
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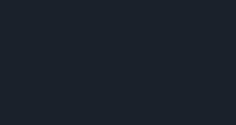
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