Strawberry Shortcake

Cake

Ingredients	Quantity
Flour	1 cup
Baking Powder	1 tsp
Salt	1/4 tsp
Eggs	3
Cream of Tartar	1 pinch
Sugar	1.25 cups
Softened Unsalted Butter	1.5 cups
Vanilla Extract	1 tsp
Milk	1/2 cup

1. Preheat oven to 350 ºF , butter 8" pan and line with parchment paper
2. Combine flour, baking powder, and salt
3. Separately. beat egg whites and cream of tartar w/ electric mixer until soft peaks form. Gradually add 1/2 cup of sugar and beat until stiff peaks form
4. Separately, beat the remaining sugar, butter, egg yolks, and vanilla. At low speed, add dry ingredients with the milk
5. Stir 1/4 of the meringue into the batter to lighten it. With a spatula, gently fold in the remaining meringue
6. Pour mix into prepared 8" pan and bake until ready (~30-55 min)

Vanilla Strawberries

Ingredients	Quantity
Vanilla Extract	1/2 tsp
Sliced Strawberries	1.5 cups
Sugar	1 tbsp

1. Mix sugar and vanilla. Then, combine with strawberries in a bowl and macerate for 15 min. Afterwards, drain and set strawberries aside

Whipped Cream

Ingredients	Quantity
35% Cream	1.5 cups
Sugar	3 tbsp
Vanilla Extract	1 tsp

1. In a bowl, whip cream, sugar and vanilla until stiff peaks form. Set aside

Final Assembly

1. Cut cake in half to make 2 parts
2. Spread 1 cup of whipped cream on cut side of each slice
3. Scatter drained vanilla strawberries on whipped cream of a slice of cake
4. Cover other slice of cake, whipped cream side down
5. Garnish top with remaining whipped cream and 20ish whole strawberries