

- 볼에 휘핑크림 믹서, 자른 파우더가 1/2 cup 넣어 크림을 때까지 1.5x 그리고 냉각기에 넣어둔다
- 볼에 버터, 베이킹파우더, 밀가루, 설탕 넣어 1.5x 킥트기로 믹스한다
- 우유 넣어 볼에 계란 넣어 beat 24회 우유에 넣는다
- 밀가루 볼에 우유 넣은 다음 넣어 믹스한다
- 팬에 버터 기름칠을 한 다음에 반죽을 펴는다



1937

In our 1937 cookbook, cooks could choose from plain or rich shortcake. The rich shortcake embellished the plain version by adding some sugar and an egg. Today's shortcake recipe is made with butter, so it's even richer than the rich shortcake of yesteryear. If you like, substitute sliced peaches for the strawberries or combine the two fruits.

1937

Strawberry Shortcake

Prep: 25 minutes Bake: 15 minutes Cool: 10 minutes

6 cups sliced fresh strawberries
1/4 cup sugar
2 cups all-purpose flour
2 teaspoons baking powder

1/2 cup butter
1 beaten egg
2/3 cup milk
1 cup whipping cream, whipped
Fresh strawberries

Grease 8x1½-inch round baking pan; set aside. Mix sliced berries and ¼ cup of the sugar; set aside. Mix flour, baking powder, and remaining sugar. Cut in butter until mixture resembles coarse crumbs. Combine egg and milk; add to flour mixture. Stir just to moisten. Spread batter into prepared pan.

Bake in 450° oven for 15 to 18 minutes or until a toothpick comes out clean. Cool in pan 10 minutes. Remove from pan. Split into 2 layers. Spoon half of berry mixture and cream over first layer. Top with second layer, remaining berry mixture, and cream. Top with whole berries. Serve immediately. Serves 8.

Nutrition facts per serving: 307 calories, 13 g total fat (8 g saturated fat), 59 mg cholesterol, 227 mg sodium, 44 g carbohydrate, 3 g fiber, 5 g protein

1939

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- 8"(inch) round pan에 쇼팅 or SPRAY 뿌려놓는다
- 볼에 휘핑크림 Mix 파우더슈가 $\frac{1}{4}$ cup 넣어 크림될때까지 Mix. 그리고 냉장고 넣어둔
(=4 Table spoon)
- 볼에 버터 (Soft), 베이킹파우더, 밀가루, 설탕($\frac{1}{4}$ cup = 4 Table spoon) 넣어 킷트기로 자르면서 반죽한다
- 계란 beat 해서 우유랑 섞어 밀가루 볼에 넣어 낮게(중도) Mix.
- pan에 반죽부어 고무주걱으로 골고루 편다.
- 450° 30분.
- 딸기 slice 해서 6 cup + $\frac{1}{2}$ cup sugar 넣어 섞어 냉장고 보관.
- 빵구워진거 꺼내 식힌후 반자른다.
- 냉장고 넣어둔 딸기 깎고 생크림 + 빵자른거 + 딸기 + 새크림 + 딸기 2개 올린다

