



**Forum: International Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

Posted on: 2007/5/15 3:29:46

Hi all, where are all the cooks with great recipes, come on one and all lets see some favourites posted.

Here is the recipe for a

Strawberry Shortcake.

Attached file: 

foodsm.JPG (117.63 KB)

---

**Cooking time:** 20 mins.  
**Preparation time:** 20 mins.  
**Main cooking utensils:** two 7 in. lined sandwich tins  
**Oven temperature:\*** 375-400°F. – Gas Mark 4-5  
**Oven position:** second rung from top

**For 6-8 portions you need:**  
4 oz. margarine  
4 oz. castor sugar  
4 oz. self-raising flour (or plain flour with 1 level teaspoon baking powder)  
2 oz. cornflour  
2 eggs

**For filling and topping:**  
1 small punnet fresh strawberries  
½ pint thick cream  
1 egg white  
sugar to taste

\*When baking always check oven temperatures with that recommended in your cooker instruction card or book

- 1 Cream margarine and sugar until light and soft.
- 2 Sieve the flour (or flour and baking powder) and cornflour.
- 3 Add beaten eggs to creamed margarine, then fold in the flour with a metal spoon.
- 4 Place mixture in the tins, flatten on top.
- 5 Bake for time and temperature given until crisp and golden.
- 6 Cool on wire cooling tray.
- 7 Prepare strawberries; whip cream in one bowl and egg white in another, fold together and sweeten if wished.
- 8 Cover one shortcake with some of the strawberries and cream.
- 9 Top with second shortcake and rest of cream and fruit.

**TO SERVE:** Cut in slices.

**TO VARY:** Use other dessert fruit, i.e. mix dessert pears with strawberries.

**TO STORE:** This cake keeps before decorating for 1-2 days only.

Attached file: 



Å food picsm.JPG (100.04 KB)

---

