



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.

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<p>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</p> <p>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</p> <p>For filling and topping: 1 small punnet fresh strawberries $\frac{1}{2}$ pint thick cream 1 egg white sugar to taste</p> <p><small>*When baking always check oven temperatures with that recommended in your cooker instruction card or book</small></p>	<ol style="list-style-type: none">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. <p>TO SERVE: Cut in slices.</p> <p>TO VARY: Use other dessert fruit, i.e. mix dessert pears with strawberries.</p> <p>TO STORE: This cake keeps before decorating for 1-2 days only.</p>
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