



**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)

---

<p><b>Cooking time:</b> 20 mins. <b>Preparation time:</b> 20 mins. <b>Main cooking utensils:</b> two 7 in. lined sandwich tins <b>Oven temperature:*</b> 375-400°F. – Gas Mark 4-5 <b>Oven position:</b> second rung from top</p> <p><b>For 6-8 portions you need:</b> 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><b>For filling and topping:</b> 1 small punnet fresh strawberries ½ 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"><li>1 Cream margarine and sugar until light and soft.</li><li>2 Sieve the flour (or flour and baking powder) and cornflour.</li><li>3 Add beaten eggs to creamed margarine, then fold in the flour with a metal spoon.</li><li>4 Place mixture in the tins, flatten on top.</li><li>5 Bake for time and temperature given until crisp and golden.</li><li>6 Cool on wire cooling tray.</li><li>7 Prepare strawberries; whip cream in one bowl and egg white in another, fold together and sweeten if wished.</li><li>8 Cover one shortcake with some of the strawberries and cream.</li><li>9 Top with second shortcake and rest of cream and fruit.</li></ol> <p><b>TO SERVE:</b> Cut in slices.</p> <p><b>TO VARY:</b> Use other dessert fruit, i.e. mix dessert pears with strawberries.</p> <p><b>TO STORE:</b> This cake keeps before decorating for 1-2 days only.</p>
---	--

Attached file: 



Å food picsm.JPG (100.04 KB)

---

