



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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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.

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