

STRAWBERRY SHORTCAKE

1 ½ c. flour
2 T. sugar
2 ¼ t. baking powder
¾ t. salt
3 T. margarine
¾ c. milk

1 - 2 cups strawberries
2 T. sugar

2 cups whipped cream

Cut strawberries into slices and add sugar, let stand.

Sift together flour, sugar, baking powder, and salt.

Cut margarine **into** the flour mixture until it resembles coarse bread crumbs.
Make a well in the center of the mixture

Add the milk and stir with a fork until ingredients are moistened and form a drop batter.

Drop 1/4 c. size amounts of dough onto a greased cookie sheet.

Bake at 450° F, for 12 – 15 minutes until golden brown.

Cool Shortcakes on a wire rack for a few minutes until cool enough to handle.

To serve, place each shortcake on a plate and cut the top half of the shortcake off and set aside. Spoon strawberries over each shortcake add a spoonful of whipped cream and top with the shortcake top.