



Strawberry Shortcake Cake

This is a firm but moist cake that is really easy to make. It works just as well with either strawberries or raspberries. It takes a few minutes less in the oven with raspberries as they hold less moisture. As the dough mixture is really stiff, it is actually easier to mix the fruit in if frozen.

Ingredients

- 280gm plain flour
- 2 tsp baking powder
- 150gm granulated sugar
- 110gm salted butter (cold and cut into cubes)
- 1 large egg
- 225ml double cream
- 1 tsp vanilla extract
- 300gm fresh, or frozen strawberries or raspberries. Hulled and cut larger ones in half
- 2 tsp white sugar (for sprinkling top before baking)

1. Preheat oven to 180° C. Butter an 8-inch springform pan and line the bottom with a round of parchment paper. Set aside.
2. In a large bowl mix together the flour, baking powder and sugar. Cut in cold butter with a pastry blender (or two knives) until it is in small pea-size pieces.
3. In a small bowl mix the egg, vanilla and cream. Add all at once to the flour mixture. Stir with a spoon until just blended. Mixture will be stiff. Gently mix in about 2/3 of the fruit.
4. Spoon into the prepared pan and smooth the top. Arrange remaining fruit on the top of the cake, and press them into the dough slightly. Sprinkle with 2 tsp granulated white sugar.
5. Bake for about 55-60 minutes (For an 8-inch springform pan. A larger springform will cook more quickly. Check regularly after about 40 minutes). until the entire top is golden brown and firm and a tester inserted in the centre comes out clean. Might take slightly longer if the fruit is frozen.
6. Allow to cool in the pan for 10 minutes, then remove the sides of the springform pan. Allow to cool more before removing from the bottom. Serve slightly warm or at room temperature as is, or garnished with a sprinkling of icing sugar or with a dollop of whipped cream or a scoop of vanilla ice cream, if you like. You will.