

# Strawberry Shortcake

## Ingredients

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4 Eggs (separated)  
1/3 c Sugar  
1 T Vanilla Extract  
3/4 c Cake Flour (sifted)  
3/4 t Baking Powder  
1/4 t Salt  
1 c Whipped Cream  
2 c Strawberries (sliced)

## Instructions

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- 1.Preheat oven to 400 degrees F.
- 2.In a small bowl beat egg whites until stiff but not dry and set aside. In another bowl, beat the egg yolks until light. Gradually add the sugar and vanilla, and mix well.
- 3.Sift together the flour, baking powder, and salt. Add the sifted flour mixture to the egg yolk mixture.
- 4.Fold in the egg whites into the egg mixture and pour the batter into a 15 by 10 by 1-inch jelly roll pan lined with parchment paper. Bake for 8 to 10 minutes or until the cake is golden.
- 5.Loosen edges of cake and invert cake onto a cooling rack. Gently peel parchment paper off cake. Cool cake on rack for 10 to 15 minutes.
- 6.Once cake has cooled, cut cake into squares.

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Layer cake squares with strawberries and whipped cream.