

Cantoro Italian Market's Pastry Chef, Katie Klann, shares the market's recipe for its Strawberry Shortcake, a sweet summer treat to enjoy with friends and family.

Baker's tip: Sprinkle a little sugar on top of your strawberries after you slice them and let them sit in the fridge until you are ready to top your shortcake. Tastes best when shortcake is warm, fresh out of the oven.

Cantoro Italian Market Strawberry Shortcake

Ingredients

2/3 Cups Sugar

¼ Cup Shortening

1 egg

1 Tsp Vanilla

1 ½ Cups All Purpose Flour

2 tsp baking powder

1 pint heavy cream

½ cup milk

½ cup powder sugar

Strawberries

Directions

Cream together shortening and sugar

Add egg

Add dry ingredients, alternating with milk until fully combined.

Using an ice cream scoop or tablespoon, scoop out and place on a greased baking pan.

Bake 350* for 18-22 mins approx.

In a mixer with whip attachment or with a whisk by hand, whip the heavy cream until it starts to thicken.

Add your powder sugar and continue to whip until stiff peaks form

Slice your strawberries and top the biscuits with the fresh strawberries and whipe cream.

Enjoy!