



READY TO BAKE YOUR OWN BERRY BEST IN SHOW STRAWBERRY SHORTCAKE?

Create your berry lovely Strawberry Shortcake just like Strawberry herself! Don't forget to share and tag us on social when you're ready to serve up the sweet stuff for a chance to be featured on our channels!

Cake:

- 2½ cups all-purpose flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1¾ cups granulated sugar
- ½ cup vegetable or canola oil
- 2 large eggs, room temperature
- 2 large egg whites, room temperature
- 2½ teaspoons pure vanilla extract
- ½ teaspoon almond extract, optional, but highly recommended
- ⅔ cup sour cream
- ¾ cup milk, preferably whole or 2%, room temperature



Filling:

- 3 cups sliced or diced fresh strawberries, divided
- 2 tablespoons strawberry jam
- additional whole strawberries, for garnish, optional

Frosting:

- 8 ounces cream cheese, softened to cool room temp
- 1 cup powdered sugar
- ¾ teaspoon vanilla extract
- 2-¼ cups heavy whipping cream, chilled

Assembly:

1. Place one layer of cake on a platter.
2. Top with one-third of the frosting, then top with about 1 ¼ cups of strawberries.
3. Place the next layer of cake on top and repeat.
4. For the final of layer of cake, top with remaining whipped cream frosting, then place the remaining strawberries in the center.
5. Why not, decorate the outside with whole strawberries for a berry delicious decoration!

