

## Betty's Individual Strawberry Shortcakes Recipe



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In this video, Betty demonstrates how to make Individual Strawberry Shortcakes. These are homemade sweet biscuits that are sliced and layered with sweetened strawberries and juice, and then topped with whipped topping. Served warm, they are scrumptious!

### Ingredients:

2 cups self-rising flour

2 tablespoons sugar

½ cup butter

½ cup evaporated milk

¼ cup water

1 or 2 quarts sweetened sliced strawberries (I took half of my washed, capped strawberries and mashed them with ½ cup sugar, using a fork, and then put them together with the other half of the strawberries. This provides the strawberry juice that you need. If possible, refrigerate the mixture a few hours before using it.)

whipped topping

Place 2 cups self-rising flour in a large bowl. With a pastry blender or fork, cut in ½ cup butter, until mixture resembles coarse cornmeal. Add ½ cup evaporated milk and ¼ cup water, and mix with a fork, until dry ingredients are moistened. Turn out on lightly floured surface. Knead 10 to 15 times. Roll or pat to ½-inch thickness. Cut with floured biscuit cutter. Bake on ungreased baking sheet in 450-degree oven for about 10 minutes. (Mine only took 8 minutes.) Cool about 5 minutes and split shortcakes in half horizontally. Cover bottom halves with strawberries and juice. Top with remaining shortcake halves. Add more berries and juice on top, and place a dollop of whipped topping on top. This looks gorgeous, and the taste is wonderful!

Note: I had already made these Individual Strawberry Shortcakes when some of you commented yesterday that you hoped that I would choose to make the Butter Roll from Cedar Village Restaurant. This strawberry shortcake is part of a sequence of videos, culminating in a complete meal, but I will try to get a Butter Roll made for you before long! --Betty