

SUMMERTIME RED, WHITE & BLUEBERRY SHORTCAKE CAKE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 8 servings

1 ¼ cups flour, spooned and leveled
2/3 cup granulated sugar
1 teaspoon baking powder
¼ teaspoon salt
¼ cup unsalted butter, cubed and softened to room temperature
1 teaspoon pure vanilla extract
½ cup whole milk, at room temperature and divided
1 large egg, at room temperature
2 tablespoons canola or vegetable oil

Strawberries:

1 ½ cups sliced strawberries and blueberries
1 tablespoon strawberry jam
1 teaspoon granulated sugar

Whipped Cream:

1 cup cold heavy cream
2 tablespoons confectioners' sugar
½ teaspoon pure vanilla extract

Directions:

- **Make the cake:** preheat the oven to 350 degrees F
- Grease an 8 or 9 inch cake pan, line with a parchment paper round (cut an 8 or 9 inch circle of parchment), then grease then parchment paper – parchment paper help the cake seamlessly release from the pan
- Stir the cake flour, sugar, baking powder, and salt in a large bowl
- Add the butter, vanilla, and ¼ cup milk.
- Mix on medium speed with a handheld mixer until the dry ingredients are moistened, about 1 minute.
Add the remaining milk, the egg, and oil together.
- With the mixer running on medium speed, add the egg mixture in. mixing for about 30 seconds or until batter is completely combined – avoid overmixing – some small lumps are ok

- Pour batter into cake pan
- Bake for 20-22 minutes or until the cake is baked through
- To test for doneness, insert a toothpick into the center of the cake – if it comes out clean, it is done
- Cool cake completely in the pan set on a wire rack
- **Mix the strawberries:** when the cake is just about cooled, mix the sliced strawberries, blueberries, jam, and sugar together
- Let it sit at room temperature or in the refrigerator so the strawberries release some of their juices
- **Make the whipped cream when the cake is cooled:** using a hand mixer or a stand mixer fitted with a whisk attachment, whip the heavy cream, sugar, and vanilla extract on medium-high speed until the medium peaks form, about 3-4 minutes – medium peaks are between loose peaks and still peaks and are the perfect consistency for topping on cakes
- Place the cooled cake on your serving plate
- Pile whipped cream on top, then gently spread it out to the edges
- Top with the strawberries and blueberries
- Slice and serve cake immediately or refrigerate for up to 4 hours before serving
- Cover and store leftovers in the refrigerator for up to 3 days

If you are using a Grab N Go Kit please watch video and read recipe before starting.

Bag 1- Flour, Sugar, Baking Powder, Baking Soda and Salt

Bag 2 Powdered Sugar for Whipped cream