



# Shortcake

Pick the ripest, most luscious fruit of the season and add whipped cream to this sweet cake – you will fall in love! Made with our [Baking & Pancake Mix](#).

## Ingredients

- 1 1/2 cups [Pamela's Baking and Pancake Mix](#)
- 1/4 cup sugar
- 1/2 tsp baking powder
- 1/4 cup shortening
- 1/3 cup milk mixed with 1 tsp vanilla

## Directions

\*Edited -- these shortcakes may spread to be flatter than a traditional shortcake. We suggest that you top them with berries and cream, or use English muffin rings to make them taller.

Mix dry ingredients.

Cut in shortening or butter with pastry blender or two knives. Work until pieces are the size of peas. Add milk until just mixed.

Turn out onto board well dusted with Pamela's mix and pat into a rectangle. Don't squish down, leave as plump as possible. Square up sides with flat edge of knife. Cut into 4 pieces.

Bake on parchment on cookie sheet at 375° for 15 to 17 minutes. Split into top and bottom. Layer with sweetened whipped cream and berries or peaches.

Chef's Note:

Make shortcake with butter instead of shortening for a very rich dessert.

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