

Strawberry Shortcake

6 cups sliced strawberries
1 cup sugar
Kathryn's Favorite Cake (see below)
Whipped Cream (see below)

Lightly toss together the strawberries and sugar. Set in refrigerator. Prepare Kathryn's Favorite Cake. When layers are completely cool, split each layer in half. Fill each layer with a layer of strawberries and whipped cream. Top with whipped cream and strawberries.



Kathryn's Favorite Cake

2/3 cup shortening
1 1/2 cups sugar
3 eggs
1 teaspoon vanilla
2 3/4 cups self-rising flour, sifted
1 1/3 cups milk

Preheat oven to 350 degrees. Grease two 9-inch layer pans. Cream together shortening and sugar. Add eggs one at a time, beating thoroughly after each one. Add vanilla. Add alternately the flour and the milk beginning and ending with the flour. Mix well and pour into the cake pans. Bake for 25 -30 minutes. Let cool for 10 minutes before removing from pans. This cake can also be cooked in a 9 x 13 inch sheet cake pan.

Whipped Cream

1 quart heavy cream
1 1/2 cups confectioner's sugar
2 teaspoons vanilla

Whip all ingredients together until stiff. Refrigerate until ready to use.