

Farmhouse Strawberry Shortcake



2 eggs
1 cup sugar
1 tsp. baking powder
1/2 tsp. salt
1 cup flour
1/2 cup scalded milk
1 Tbs. butter
1 Tbs. coconut oil
1 tsp. vanilla extract
1 tsp. almond extract
1 pint half and half
Fresh strawberries and Reddi Whip

Preheat oven to 350 degrees. In medium bowl, slowly add sugar while beating eggs with a mixer on medium speed until thick. In a large bowl, whisk together sugar, baking powder, salt, and flour.

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With mixer on slow mix beaten eggs into dry ingredients. In a glass measuring cup, heat milk, butter, and coconut oil to boiling. Add vanilla and almond extracts. With mixer on slow, carefully pour scalded milk mixture into egg/flour mixture and mix well. Batter will be thin. Pour into a baking parchment lined or nonstick 9x9 pan and bake at 350 degrees for about 20 minutes. Cool on a wire rack. Cut cake into 1" cubes. Slice strawberries. Layer cake and strawberries in a pint Mason jar. Pour half and half over cake and berries. Top with Reddi Whipi. Garnish with strawberry slices.

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