

As I was reading the newspaper this morning I saw an ad for strawberries – “come and pick just across the M & M tunnel in Chesapeake!” That brought to mind the beautiful strawberry field that our neighbors, Lauren and Nina Yoder, parents of Susan Ackerman and Peggy Kipfer, planted and tended each year. All I needed was to walk out my door and the delicious fragrance and aroma came across the road. Needless to say, I picked plenty of big and little delicious strawberries every year to eat and use for shortcake.

Here is my shortcake recipe:

Cloud Nine Strawberry Shortcake

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| 1 C. Sifted all-purpose flour | 2 Tbsp. Butter |
| 1 tsp. Baking powder | ½ C. Hot milk |
| ¼ tsp. Salt | 1 tsp. Vanilla |
| 2 eggs | 3-4 C. Sugared & sliced strawberries |
| 1 C. Sugar | Ice cream or whipping cream |

Sift together flour, baking powder and salt. Beat eggs till thick and lemon-colored, about 3 min on high speed. Gradually add sugar, beating constantly on medium speed 4-5 minutes. By hand, quickly fold dry ingredients into egg mixture. Add butter to hot milk; stir with vanilla into batter; blend well. Poor into greased and floured 8 x 8 x 2 baking pan. Bake at 350 for 25-30 mins. Cool in pan for 15-20 mins before serving.

I often doubled this recipe to make a larger cake to feed more people! Then bake in a 9 x 13 pan or tube pan. Enjoy with fresh strawberries and plenty of whipping cream or vanilla ice-cream!

Blessings. For happy eating!

