

Strawberry Shortcake

Ingredients:

Whipped Cream:

- 1 cup heavy whipping cream
- 3 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla extract

Strawberry Topping:

- 1 pint strawberries, cleaned and stemmed
- 1/3 cup white sugar
- 1 teaspoon vanilla

4-6 Slices of Angel Food Cake

Directions:

Strawberry Topping

1. Slice the strawberries into thin pieces and place them in a saucepan over medium high heat.
2. Combine the strawberries with the sugar and vanilla.
3. Cook, stirring occasionally, until sauce thickens, about 5 minutes. Remove from heat and let cool.

Whipped Cream

1. In a chilled small mixing bowl and with chilled beaters, beat cream, confectioners' sugar and vanilla.
2. Beat until soft peaks form. Store in the refrigerator.

Building the Shortcake:

1. Lay one slice of the angel food cake in a plate.
2. Drizzle about a tablespoon of the strawberry syrup on top.
3. Place a dollop of whipped Cream on top of that.
4. Enjoy!