

Strawberry Shortcake

CAKE:

$\frac{3}{8}$ cup butter
 $\frac{1}{4}$ cup milk
8 ea eggs
1 cup sugar
2 cups cake flour, sifted

Place butter and milk in a small saucepan and melt.

Over a double-boiler, whisk eggs and sugar until it reaches 40°C.

Once eggs are to temperature, transfer to mixer and beat until light and fluffy.

Alternately add flour and butter mixture to eggs, making sure no lumps form.

Divide cake batter between two round cake pans, and bake at 325°F for 20 – 25 min.

SYRUP:

$\frac{1}{4}$ cup water
 $\frac{3}{8}$ cup sugar
2 Tbsp flavoured liquor

Place all ingredients in a small saucepan and cook just until all the sugar dissolves.

Brush mixture onto trimmed cakes evenly.

FROSTING:

4 cups cream
 $\frac{3}{8}$ cup icing sugar

Whip cream until soft peaks form, then add sugar and whip until medium – hard peaks form.

Frost both cakes and place one on top of the other. Garnish with fresh berries.