

Strawberry Shortcake -

Ingredients Serves: 8

250 g (8½ oz) self-raising flour , 1 tsp baking powder

100g (4oz) unsalted butter, cut into small pieces

100g caster sugar .1 egg, beaten, 4 tbsp semi-skimmed milk ½ tsp pure vanilla extract, 1 tsp icing sugar,

Strawberry filling - 350g strawberries

90ml (3 fl oz) whipping cream, 85g (3 oz) Greek-style yogurt

Method: Prep:15min › Cook:15min › Ready in:30min

Preheat the oven to 200°C Gas mark 6 Sift the flour and baking powder into a bowl. Rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Stir in the caster sugar and make a well in the centre.

Mix together the egg, milk and vanilla extract, and pour into the dry ingredients. Gradually stir the dry ingredients into the liquid, then bring the mixture together with your hand to form a soft dough. Gently pat the dough into a smooth ball and turn it out onto a floured surface.

Divide the dough into 2

Roll out the dough into a 19 cm (7 1/2 in) round. Transfer it to a greased baking sheet or 2 sandwich tins and pat into the edges.

Bake for 10–15 minutes or until well risen, firm and browned on top. Slide the shortcakes onto a wire rack and leave to cool.

Whip the cream and add yogurt, Slice the strawberries and fill the centre with cream and strawberries. Spread remaining cream on the top and decorate with strawberries. Dust over with icing sugar sieved.