

# STRAWBERRY LEMON SHORTCAKE

## SHORTCAKE:

375 mL All-purpose Flour	(1½ cups)
60 mL Sugar	(3 Tbsp)
7 mL Baking Powder	(1½ tsp)
1 mL Salt	(¼ tsp)
15 mL Lemon Zest, finely grated	1 Tbsp
10 mL Fresh Ginger, freshly grated	2 tsp
75 mL Margarine, cold	1/3 cup
125 mL Milk	½ cup

## FRUIT:

750 mL Strawberries, hulled & quartered	3 cups
60 mL Sugar	3 Tbsp
5 mL Lemon Zest, finely grated	1 tsp
5 mL Fresh Ginger, finely grated	1 tsp

## FILLING:

250 ml Cool Whip, <b><i>divided</i></b>	1 cup
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1. **Preheat** oven to **375° F**. Grease an 8-inch round baking pan.
2. Combine flour, *Sugar*, baking powder and salt in a medium bowl. Add lemon zest and grated ginger and stir to combine.
3. Cut cold margarine into flour mixture until a rough, crumbly texture forms. Stir in milk (a little at a time) and blend until pastry forms a ball.
4. Turn out dough onto lightly floured surface. Flatten dough and fold over in half and repeat (this builds the flakiness).
5. Pat dough into prepared baking pan. **BAKE** for **20 minutes**.
6. **FRUIT:** Toss strawberries with *sugar*, lemon zest and fresh ginger. Set aside.
7. **TO ASSEMBLE:** Cut shortcake into 4 or 5 pieces (like a pie). Split a shortcake in half and place bottom half on a plate. Dollop with Cool Whip and top with strawberries and the other half of the shortcake. Repeat with remaining shortcakes, evenly dividing the Cool Whip and Strawberry mixture.
8. Serve immediately.