

AMAZING STRAWBERRY SHORTCAKE RECIPE

Cake Ingredients

- 4 eggs (room temperature)- separate yolks and egg whites into two different bowls
- 1 teaspoon (tsp) orange zest
- 1 1/2 cups almond flour
- 1/2 cup sugar

Strawberry Filling Ingredients (adjust portions according to guests)

- 1 pint of strawberries, washed and sliced (reserve 3 strawberries, cut in half with stem for garnish (optional)).
- 1/2 jar Cherchies® Strawberry Butter Spread

Homemade Whipped Cream Ingredients

- 1 cup cold heavy cream or cold heavy whipping cream
- 2 Tablespoons (Tbsp) confectioner's sugar (powdered sugar)
- 1 teaspoon (tsp) good vanilla extract

Preparation

1. Cake Preparation

2. Preheat oven to 350 degrees. Line a 9" cake pan with parchment paper, cut to the size of the pan, and spray with cooking spray.
3. Separate egg yolks from egg whites into two separate medium bowls. Add the sugar to the yolk bowl, and beat on high with a hand mixer for 3-4 minutes. Add the almond flour and orange zest. Mix to combine. Set aside.



This delicious recipe brought to you by [Cherchies® Specialty Foods](https://blog.cherchies.com/home/2022/6/13/strawberry-shortcake-with-coconut-cream-recipe)

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4. Beat the egg whites for about 2 minutes on high until soft peaks (or little white mountains when beaters are lifted up) form. “Room-temperature egg whites whip faster than cold egg whites, and room-temperature egg whites whip into a greater volume than cold egg whites. So make sure your egg whites are at room temperature before starting”.- Sally’s Baking Addiction.
5. Carefully fold the egg whites into the batter and mix until just combined. Add batter to a lined and greased baking pan. Bake for 30 minutes at 350 degrees or until the toothpick comes out clean when inserted. Cool the cake completely. Prepare the strawberries as directed below.
6. While the cake is cooling, place the bowl and beaters you plan on using for the whipped cream in the freezer for 15 minutes or in the refrigerator for 30 minutes. The colder the cream, bowl, and utensils, the more successful your homemade whipped cream will be.

Strawberry Filling Preparation

7. Mix the strawberries and [Cherchies® Strawberry Butter Spread](#) in a medium bowl and set aside.

Whipped Cream Preparation

8. As mentioned, begin with cold everything, cream, bowl, and utensils (beaters). The bowl and the beaters are an added step, but doing so makes the lightest, airiest whipped cream.
9. This recipe comes together in minutes, so if you are using your stand mixer, do not be tempted to walk away. The result could be an overwhipped cream. Whip the heavy cream, sugar, and vanilla in your cold bowl on medium-high speed until it is soft and billowy rather than curdled and grainy. If you are nervous about over-whipping, don’t be. Feel free to check on it often. You are looking for medium cream peaks, which means when you lift the beaters out of the bowl, they should look like little white mountains that hold their shape.

Assembling the strawberry shortcake

10. Now comes the fun part, eating! Cut the cake into individual portions. Add the strawberry mixture to each portion, and dollop with a generous amount of the whipped cream. Garnish each with the reserved strawberry slices for a pretty presentation.