



Mini Strawberry Shortcakes

Ingredients

Cake

- 2 cups (250g) Unbleached All Purpose Flour
- ½ tsp kosher salt
- 1 ½ tsp baking powder
- ½ tsp baking soda
- ¾ cup (198g) water
- ½ cup (99g) vegetable or other neutral oil
- ¾ cup(149g) granulated sugar
- 4 ½ tsp (20g) white vinegar
- 2 tsp vanilla extract
- Cooking spray

Filling

- 1 cup Heavy Whipping Cream
- 2 T granulated sugar
- ½ tsp Vanilla Extract
- 1 cup of strawberries, sliced

1. Preheat the oven to 350°F. Line a 9x13" rectangular pan with parchment paper leaving an overhang on all sides then lightly grease the parchment.
2. To make the cake: In a medium-sized bowl, whisk together the flour, salt, baking soda, and baking powder. Set aside.

3. In a separate bowl, whisk together the water, vegetable oil, sugar, vinegar, and vanilla extract.
4. Add the wet ingredients to the dry and stir to combine. It's OK for a few small lumps to remain.
5. Pour the batter into the prepared pan.
6. Bake the cake for 12 to 15 minutes, until the top feels set, the edges are beginning to pull away from the sides of the pan, and a toothpick inserted into the center comes out clean.
7. While the cake is in the oven, pour the heavy cream, sugar and vanilla extract into a medium mixing bowl. With a hand mixer, beat the cream on low speed until it begins to thicken, then increase to medium high and beat until stiff peaks form. Set aside.
8. Remove the cake from the oven and allow it to cool for 10 minutes before lifting it onto the cooling rack.
9. When the cake is cool, using a 2 ½" biscuit cutter to cut the cake into circles. On the serving plate, starting with one cake round, place 2 strawberry slices followed by a tablespoon of whipped cream, top with 2 more slices of strawberries, top with another cake round followed by a dollop of whipped cream and another slice of strawberry. Repeat the process with the remaining cakes.

Equipment

- 9x13 inch rectangular cake pan
- Parchment Paper
- Kitchen Scale
- Measuring Spoons/Cups
- 3-medium mixing bowls
- Silicone spatula
- Whisk
- Wire cooling rack
- Small Chef Knife
- Small Cutting Board
- 2 ½" Round Biscuit Cutter
- Hand Mixer
- Small Spoon
- Plate for serving