SUMMERTIME RED, WHITE & BLUEBERRY SHORTCAKE CAKE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 8 servings

1 ¼ cups flour, spooned and leveled

2/3 cup granulated sugar

1 teaspoon baking powder

¼ teaspoon salt

¼ cup unsalted butter, cubed and softened to room temperature

1 teaspoon pure vanilla extract

½ cup whole milk, at room temperature and divided

1 large egg, at room temperature

2 tablespoons canola or vegetable oil

Strawberries:

1 ½ cups sliced strawberries and blueberries

1 tablespoon strawberry jam

1 teaspoon granulated sugar

Whipped Cream:

1 cup cold heavy cream

2 tablespoons confectioners’ sugar

½ teaspoon pure vanilla extract

**Directions:**

* **Make the cake:** preheat the oven to 350 degrees F
* Grease an 8 or 9 inch cake pan, line with a parchment paper round (cut an 8 or 9 inch circle of parchment), then grease then parchment paper – parchment paper help the cake seamlessly release from the pan
* Stir the cake flour, sugar, baking powder, and salt in a large bowl
* Add the butter, vanilla, and ¼ cup milk.
* Mix on medium speed with a handheld mixer until the dry ingredients are moistened, about 1 minute.

Add the remaining milk, the egg, and oil together.

* With the mixer running on medium speed, add the egg mixture in. mixing for about 30 seconds or until batter is completely combined – avoid overmixing – some small lumps are ok
* Pour batter into cake pan
* Bake for 20-22 minutes or until the cake is baked through
* To test for doneness, insert a toothpick into the center of the cake – if it comes out clean, it is done
* Cool cake completely in the pan set on a wire rack
* **Mix the strawberries:** when the cake is just about cooled, mix the sliced strawberries, blueberries, jam, and sugar together
* Let it sit at room temperature or in the refrigerator so the strawberries release some of their juices
* **Make the whipped cream when the cake is cooled:** using a hand mixer or a stand mixer fitted with a whisk attachment, whip the heavy cream, sugar, and vanilla extract on medium-high speed until the medium peaks form, about 3-4 minutes – medium peaks are between loose peaks and still peaks and are the perfect consistency for topping on cakes
* Place the cooled cake on your serving plate
* Pile whipped cream on top, then gently spread it out to the edges
* Top with the strawberries and blueberries
* Slice and serve cake immediately or refrigerate for up to 4 hours before serving
* Cover and store leftovers in the refrigerator for up to 3 days

If you are using a Grab N Go Kit please watch video and read recipe before starting.

Bag 1- Flour, Sugar, Baking Powder, Baking Soda and Salt

Bag 2 Powdered Sugar for Whipped cream