

Strawberry Shortcake Pound Cake Style

2 cups Mama's Pancake Mix
1 cup butter
1 cup sugar
4 eggs
1/3 cup milk (dairy, rice, soy, nut)

Preheat oven to 350 degrees.

In a mixing bowl cream butter and sugar. Add eggs, mix well. Add pancake mix and mix just until combined. Slowly pour in milk and mix just until combined.

Spray 4x8 bread pan with cooking spray. Spread batter evenly into pan, smoothing out top. Bake in preheated oven just below center rack for 45-50 minutes or top bounce back when touched and is golden brown. You may wish to cover with foil the last 15 minutes to prevent over browning.

Allow to cool for at least 30 minutes before serving.
Serve open faced, slice of cake, whip cream and top with strawberries.

Home Made Whip Cream

1 cup heavy whipping cream
2 Tbsp sugar or one small packet of stevia

Put your metal or glass mixing bowl in freezer for 30 minutes to get nice and cold.

Pour 1 cup of cream into mixing bowl. Using the wire whisk beat on high speed until light peaks begin to form. Add sugar and continue beating until stiff peaks form.

Watch closely as you don't want it to get too dry or turn into butter! Store in airtight container in refrigerator until ready to use.

This recipe can be doubled or tripled.

Preparing Strawberries

Strawberries may be prepared ahead of time.
Cut green tops off. Slice in to thin slices and place into large bowl. Sprinkle with one packet of stevia or 2 Tbsp. of sugar. In the summer when fruit is ripe you may not even need to sweeten. Cover and refrigerate until ready to use.