



Strawberry Shortcake

(Recipe from [*The Australian Women's Weekly Cooking Class Cookbook*](#))

- 60g (2oz) unsalted butter
- 2 tablespoons sugar
- 2 large (59g) egg yolks
- 115g (4oz) plain (AP) flour
- 1 punnet strawberries
- ½ cup strawberry jam
- 2 teaspoons water
- whipped cream

1. Wash and hull the strawberries, reserving a few for decoration. Cut the remainder in half. Preheat oven to 175C/350F with fan. Cream the butter and sugar together, then add the egg yolks, beating well until combined. Add the flour and mix on low until the flour is fully incorporated, forming a soft dough.
2. Grease a 20cm (8") sandwich tin and evenly press the dough into the base. Bake for 15 - 20 mins, or until light golden brown. Remove from the tin and allow to cool slightly.
3. Arrange the halved strawberries over the warm shortcake. Combine the jam and water in a glass bowl, and heat briefly (20 - 30 seconds) in the microwave until hot, then push the mixture through a sieve to form a glaze. Allow this to cool slightly, then brush it generously over the strawberries and shortcake. Refrigerate until serving time.
4. Decorate with whipped cream and the reserved strawberries - I whipped the cream with a little [homemade vanilla syrup](#), but you could use a little icing sugar, or leave the cream plain if you prefer.

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