CLASSIC STRAWBERRY SHORTCAKE

INGREDIENTS

PROCEDURE

SPONGE CAKE

620g	Prima Sponge Cake Mix
5 nos	Eggs
65ml	Water
1 tsp	Vanilla Extract
70ml	Vegetable Oil

FILLING

500g	Dairy Cream 35% Fat
25g	Sugar
2 tsp	Vanilla Extract

TOPPING

500g	Dairy Whipped Cream
250g	Strawberries, thinly sliced
10 pcs	Whole Strawberries

SPONGE CAKE

1. In a mixing bowl, whisk Prima Cake Mix, eggs, water and vanilla extract on maximum speed for 7-10 minutes until the batter turns pale yellow, fluffy and thick.

2. Reduce to speed 1 and gradually pour in vegetable oil. Gently fold with a spatula until well-combined.

3. Line cake pan with parchment paper and pour in batter. Bake at 180°C for about 45 minutes.*

4. Once cooled, slice the cake into 3 equal horizontal layers. Set aside.

FILLING

1. Whisk filling ingredients together until medium peak.

ASSEMBLE

1. Spread about 80g of whipped cream on a layer of sponge cake. Distribute 125g of sliced strawberries evenly across the layer. Spread 80g of whipped cream on the strawberries, and top it with another layer of sponge cake. Repeat for the next layer of cake.

2. Evenly spread the remaining whipped cream on the topmost layer and then decorate with whole strawberries.

3. Let the cake set in the chiller for at least 4-6 hours before serving.

*Tips: Cake is done when skewer stick inserted in centre comes out clean.