# Natrel

# Strawberry Shortcake

This sweet dessert comes with fresh strawberries in between layers of rich, crumbly cake made with Natrel Lactose Free 2% for a light texture and fruity punch. Top it off with soft, smooth whipped cream brought to life with Natrel Lactose Free 35% Whipping Cream, and you've got the perfect sunny day dessert!

**SERVES**
**12**

**PREPARATION TIME**
**40MIN.**

**COOKING TIME**
**35MIN.**

# Ingredients

## Cake

1 cup granulated sugar
4 large eggs, separated
¼ cup Natrel Lactose Free 2%
1 tsp. vanilla extract
1 ½ cups cake flour, sifted
1 tbsp baking powder
¼ cup Natrel Lactose Free butter, melted

## Stabilized Whipped Cream

1 tsp. unflavoured gelatin
4 tsp. cold water
? cup sugar
1 ½ cups Natrel Lactose Free Whipping Cream 35%
1 tsp. vanilla

## Filling

1 pound strawberries, washed and sliced

# Preparation

## Cake

1. Preheat oven to 350°F. Grease and flour an 8-inch round cake pan.
2. In a large bowl, add the sugar to the egg whites and beat until they are stiff and glossy. Beat in the egg yolks one at a time. Add the Natrel Lactose Free 2% and vanilla and slowly beat until combined. Beat in the flour and baking powder. Incorporate the melted butter.
3. Pour the cake batter into the prepared cake pan. Bake for 30 to 35 minutes or until a toothpick inserted in the centre of the cake comes out clean. Let the cake cool on a wire rack. Run a knife around the inside of the pan and remove the cake.

## Stabilized whipped cream

1. In a small saucepan, combine gelatin and cold water and let stand for 5 minutes.
2. Place over low heat and stir constantly until the gelatin dissolves. Remove from heat and let cool.
3. In a bowl, add the sugar to the cream and whip until soft peaks form.
4. Gradually add the gelatin while beating. Add the vanilla.
5. Continue beating until stiff peaks form.

## Assembly

1. Slice the cake horizontally into two layers.
2. Place the bottom layer on a serving plate. Arrange half of the strawberries over the cake and spread half of the whipped cream on top.
3. Place the second layer over the first layer. Spread the other half of the whipped cream on the cake. Garnish the cake with the remaining half of the strawberries.