

Strawberry Shortcake in a Jar

Serves: 6-8

Total Time: 40 Minutes

Ingredients

for the shortcake-

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
2 tablespoons sugar
3/4 teaspoon salt

for the strawberries and whipped cream-

1 1/2 cups heavy cream
1 1/2 lbs strawberries, stemmed and quartered
3 tablespoons sugar
1 1/2 cups heavy cream, chilled
3 tablespoons powdered sugar
1 1/2 teaspoons vanilla
1 teaspoon lemon zest (optional)

Directions:

Mix strawberries with 3 tablespoons of sugar and refrigerate for at least 30 minutes.

Preheat oven to 400°F.

Sift together the flour, baking powder, baking soda, 2 tablespoons sugar and salt in a bowl. Add heavy cream and mix until just combined. Place mixture in an ungreased 8-inch baking dish and bake until golden, 18-20 minutes.

Remove shortcake from pan and place on a wire rack to cool slightly. Cut into small cubes.

Using a mixer, beat the heavy cream, powdered sugar, vanilla and lemon zest until soft peaks form, about 2 minutes.

Assemble the jars by placing shortcake on the bottom, followed by whipped cream and strawberries.

*Note- To take this recipe up a notch, mix the strawberries and sugar and place on a baking sheet lined with parchment paper. Preheat the oven to 375°F and roast strawberries for 30 minutes before placing in shortcake jar. YUM!