

# Quick & Easy

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## THE COSTCO WAY

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### **Driscoll's® Classic Strawberry Shortcake**

Makes 8 servings

#### **Ingredients:**

3½ cups all-purpose flour

½ cup sugar

1 Tbsp baking powder

1 tsp baking soda

¼ tsp salt

10 Tbsp unsalted butter, chilled, cut into pieces, plus more for pans

1¾ cups heavy cream

Filling (see recipe below)

1½ packages (16 oz each) Driscoll's® Strawberries, hulled and quartered

#### **Instructions:**

Preheat oven to 375 F. Grease 3 (8-inch) round cake pans with butter. In a food processor, mix flour, sugar, baking powder, baking soda and salt. Add butter and pulse until mixture resembles coarse crumbs. Add heavy cream. Pulse just until moistened. Do not over mix. Transfer dough to a lightly floured surface and gather into a large ball. Gently knead until smooth, about 5 turns. Divide into 3 equal pieces. In each prepared cake pan, press and spread a dough ball to the edges, making it as smooth as possible. Bake for about 25 minutes, or until golden brown. Cool for 5 minutes. Transfer to wire racks to cool completely.

While cakes cool, prepare whipped filling. Place one cake on a serving plate. Top evenly with ⅓ whipped filling and ⅓ strawberries. Place second cake layer on first. Top top evenly with another ⅓ whipped filling and ⅓ strawberries. Place final cake layer of filling. Spread remaining filling on top, leaving a 1-inch border around edges. Top with remaining strawberries in a mound. Serve immediately.

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For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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Continued

### **Filling Ingredients:**

2 cups heavy cream

1 tsp vanilla extract

¼ cup sugar

### **Instructions:**

In a large mixing bowl, beat heavy cream and vanilla with an electric mixer until soft peaks form. While beating, add sugar. Continue to beat until stiff peaks form.

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