

Old Fashioned Strawberry Shortcake

Nothing says SPRING like a good serving of Strawberry Shortcake made with fresh Tennessee berries. And berry harvesting time will be here soon. So find a local strawberry patch and go pick yourself a batch. Then come home and make shortcake from scratch! It's EASY!

This recipe was handed down to me from my Great Grandmother Lou Gregory. But we all called her Mother Gregory. Although the original recipe called for "2 lumps of lard the size of an egg", a "scant cup of buttermilk" and "1 egg +leftovers", I have adapted the measurements to reflect 21st century cooking.

- 2 cups plain flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 stick real butter - softened
- 2 whole eggs – slightly beaten
- 1 cup buttermilk



Preheat oven to 300 degrees. Mix flour, sugar, soda, and baking powder together in a medium bowl. Add butter, eggs, and buttermilk and mix by hand or with a mixer on low speed until blended. Do not overbeat. Pour into a greased/floured 9x13 pan. Bake at 300 degrees 25-30 minutes or until shortcake is golden brown.

Slice a quart of fresh stemmed strawberries. Add a cup of sugar and stir well to coat. Let berries and sugar set for an hour or two and that wonderful strawberry juice will form.

To serve, drizzle strawberry juice over a serving of shortcake. Top with vanilla ice cream, sweetened strawberries and real whipped cream. What a treat!

Variation: My mom would sometimes make this shortcake and serve it with her homemade fudge sauce and ice cream. I remember this making my father very, very happy!