**Strawberry Shortcake**

200 mL strawberries, frozen or fresh (4 strawberries)

20 mL sugar

*Biscuit*

250 mL flour

10 mL baking powder

1 mL salt

20 mL sugar

50 mL shortening

40 mL milk

1 egg

1. Preheat oven to 450 F. Grease cookie sheet with cooking spray.
2. Sprinkle strawberries with sugar and place in a small pot. Turn on low and cover to thaw the fruit and make a sauce. You may mash the fruit or leave it chucky.
3. Combine flour, baking powder, salt and sugar in a separate bowl.
4. Cut in shortening into dry mixture using a pastry blender.
5. In a liquid measure, combine milk and egg.
6. Add wet ingredients to dry ingredients, stirring with a fork until soft dough forms.
7. Drop two mounds onto a greased cookie sheet. Bake 10-15 minutes or until golden.
8. Invert shortcake onto plate and cut in half. Onto bottom half spoon on 1/4 of the berries; top with other cake half. Spoon 1/4 berries on top. Repeat with second shortcake. Serve with ice cream.