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Cake Shortcake ♦♦

A delicious and classic cake shortcake recipe. This cake is perfect for any occasion and is loved by everyone. It has a rich history and is often enjoyed with a cup of tea or coffee.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 45 mins

Total Time: 75 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

250 g	Flour
150 g	Sugar
150 g	Butter
3 pieces	Eggs
2 tsp	baking powder
1 tsp	vanilla extract

100 ml	Milk
200 g	whipped cream
250 g	Strawberries

Directions

Step 1

Preheating

Preheat the oven to 180°C.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a mixing bowl, cream together the butter and sugar until light and fluffy.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, combine the flour and baking powder. Gradually add the dry ingredients to the wet ingredients, alternating with the milk.

Prep Time: 10 mins

Cook Time: 0 mins

Step 5

Baking

Pour the batter into a greased and floured cake pan. Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.

Prep Time: 0 mins

Cook Time: 35 mins

Step 6

Cutting

Allow the cake to cool completely. Once cooled, slice the cake horizontally into two layers.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Assembling

Spread whipped cream on the bottom layer of the cake and arrange sliced strawberries on top. Place the second layer of cake on top.

Prep Time: 5 mins

Cook Time: 0 mins

Step 8

Decorating

Decorate the top of the cake with more whipped cream and strawberries. Serve and enjoy!

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 15 g

Protein: 5 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	70 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	8 mg	0.8%	0.8%
Iron	10 mg	125%	55.56%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas Birthday Back to School

Cuisines

American

Course

Desserts Breads Snacks

Cultural

Chinese New Year Diwali Christmas

Cost

Under \$10

Demographics

Kids Friendly Teen Friendly Allergy Friendly Heart Healthy

Diet

DASH Diet (Dietary Approaches to Stop Hypertension) The Whole30 Diet

Ketogenic Diet Vegetarian Diet Vegan Diet

Meal Type

Lunch Dinner Snack

Difficulty Level

Easy

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