

# Shortcake



## Ingredients:

- 200g Butter (soft)
- 1 cup Caster Sugar
- 1 Egg
- 1 tsp Vanilla Extract
- 2 cups Plain Flour
- 2 tsp Baking Powder
- Plus filling flavours

## Method:

- a) Cream the Butter and Sugar together until fluffy then beat in the Egg and the Vanilla Extract
- b) Then fold in the flour and Baking Powder until well combined
- c) Wrap and chill dough for 30 minutes
- d) Press 2/3 of the dough into the pan
- e) Add the desired filling followed by the remaining dough crumbled on top.
- f) Bake for 30-40 minutes @ 180 degrees
- g) Serve with ice cream or custard and Enjoy

## Filling options:

### APPLE:

Combine Apples (700g), Raw Sugar (1/4 cup) & Cinnamon (1 tsp) and simmer until soft. To thicken use a cornflour (1 Tbsp) slurry.

### PEACH & APPLE:

Do as directed above for APPLE filling and add drained peach slices between the layers with the apple filling. Do not cook the peaches. The juice from the tinned fruit can be reduced down by half to make a glaze.

### BERRY & WHITE CHOC:

Between the bottom and top layers of dough place berries (2 cups) followed by White Choc (1/2 cup). No need to pre-cook the berries.