STRAWBERRY SHORTCAKE

CAKE

1 cup	(150 g) unbleached all-purpose flour
1 tsp	baking powder
1/4 tsp	salt
6	eggs
3/4 cup	(160 g) sugar

STRAWBERRIES

6 cups	(810 g) quartered strawberries
2 tbsp	sugar
1 tbsp	(15 ml) orange liqueur (optional)
	Thai basil leaves, for serving

WHIPPED CREAM

2 1/2 cups	(625 ml) 35% cream
1/2 cup	(105 g) sugar

CAKE

With the rack in the middle position, preheat the oven to 350°F (180°C). Line the bottom of a sheet pan with parchment paper, letting it hang over two sides. Butter the paper and sides of the sheet pan.

In a bowl, combine the flour, baking powder and salt. Set aside.

In a large bowl, whisk the eggs and sugar with an electric mixer until the mixture is pale, is tripled in volume and falls from the beaters in a ribbon, about 10 minutes.

Sift the dry ingredients over the egg mixture and fold in with a whisk. Spread the batter out evenly on the sheet pan.

Bake for 18 to 22 minutes or until a toothpick inserted in the center comes out clean. Let cool completely on a wire rack, about 1 hour.

STRAWBERRIES
Meanwhile, in a bowl, combine the strawberries with the sugar and orange liqueur, if using. Let macerate for 15 minutes. Drain the strawberries, keeping the syrup.

WHIPPED CREAM
In a bowl, whisk the cream and sugar with an electric mixer until medium-firm peaks form.

ASSEMBLY
Drizzle the cake with the strawberry syrup. Cover with the whipped cream and strawberries. Garnish with Thai basil leaves. The cake will keep for 2 days in the refrigerator.

PREPARATION	COOKING	COOLING	MACERATING	SERVINGS
40 MIN	18 MIN	1 H	15 MIN	16

IT'S IMPOSSIBLE TO MESS UP THIS SINGLE-LAYER CAKE. WE PROMISE.