

# Old Fashion Strawberry Shortcake

*No running to the store for this recipe! Everything you should have in your kitchen. Score!*

2 cups flour

2 Tbsp. sugar

3 Tbsp. baking powder

$\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  cup room temp. butter

Mix well by hand till it forms a crumb like texture.

Then add:

One beaten egg

$\frac{2}{3}$  cup milk

Mix well. Batter will be thicker!!! Place into a greased pie dish. If you have to use your hand to spread it out, that may be the easiest. Bake at 450 for 15-18 minutes. Serve with cut up strawberries coated with sugar, milk, (for me, the more milk the better!) and cool whip. Also, sprinkle a little extra sugar on top if you desire.