

# Recipe

from the *Little Bit of*

## **Bisquick** Strawberry Shortcake

Heat oven to 425°.

**1 quart strawberries,**  
cut into halves

**½ cup sugar**

**2⅓ cups Bisquick** baking mix

**½ cup milk**

**3 tbsp. sugar**

**3 tbsp. margarine or butter,**  
melted

**Sweetened whipped cream**

**MIX** strawberries and ½ cup sugar; reserve. Mix remaining ingredients except cream until soft dough forms. Spread in ungreased square pan, 8x8x2", or round pan, 8x1½".

**BAKE** until golden brown, 15 to 20 min. Remove from pan; cool 10 min. Cut square pan into squares, round pan into wedges. Split each piece horizontally.

**PLACE** bottom layers on dessert plates; spoon half of the strawberries over layers. Top with other layers and remaining strawberries. Serve with cream. 6 to 8 servings.

**High Altitude:** Heat oven to 450°. Decrease sugar to 1 tbsp. Use square pan, 9x9x2", or round pan, 9x1½". Bake about 15 min.

\_\_\_\_\_ serves \_\_\_\_\_

*Sweetener*  
**Paprika**  
*Rasji*  
**Sorte**  
*Sage*