



Strawberry Short Cake

Cake:

125g	Authentic Foods GF Cake Flour
110g	Polenta
4g	Salt
8g	Baking Powder
60g	Sugar
303g	Heavy cream

whip cream and fresh sliced strawberries



Method

1. Prepare the dough: In a bowl, combine the cake flour, polenta, salt, baking powder, and sugar. Whisk to evenly distribute. Add the heavy cream and mix until a soft dough forms.
2. Shape: Scoop and form the dough into round mounds and place onto a lined tray. Lightly brush the tops with heavy cream and dust with sugar.
3. Bake: Preheat the oven to 325°F (165°C). Bake for 12–15 minutes, or until lightly golden and set. Remove from the oven and let cool completely.
4. Finish: Split the shortcakes, then fill with whipped cream and fresh sliced strawberries. Serve immediately.