Strawberry Shortcake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 package yellow cake mix
- 1? cups water
- 2-3 eggs
- Strawberries (mashed + garnish)
- Honey
- 1 pint whipping cream
- Powdered sugar

- Vanilla

Instructions

Strawberry shortcake the way my mom used to make it.
This recipe will result in a lighter, less biscuit-like cake than most strawberry shortcakes, similar to what you might find at an Asian bakery.

Mix the cake mix with the water and eggs, and bake 350F until it passed the knife test (test after 25-30 minutes).

Halve the cake into two layers. Mix honey and mashed strawberries and spread in a 1/3 to 1/2 inch thick layer between the cake layers. Spread more over the top layer.

Whip the cream until it forms stiff peaks, mixing with powdered sugar and vanilla to taste. Spread the whip cream over every surface of the cake and place strawberries and strawberry pieces in your preferred pattern. Refrigerate and enjoy. Best the next day when the flavors have mingled.