



Strawberry vanilla dessert cups

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup AP flour 1/2 teaspoon baking soda 2 teaspoons baking powder 1/2 cup brown sugar 1/4 cup vegetable oil/butter (melted) 3/4 cup milk 1 teaspoon distilled vinegar 1 teaspoon vanilla extract 1 pint strawberries sugar wine

Instructions

1. Preheat oven to 350F. Butter or spray desired pan preferably a 6"x3" or 8"x1".
 2. Mix all dry ingredients in a mixing bowl and stir well. Do the same for wet but in a separate bowl.
 3. Mix both together with a whisk. I prefer putting the dry into the wet mix, but that's just me.
 4. Pour into baking pan and bake for about 20-25 minutes.
- While baking, hulled strawberries and halved them, put in a stainless steel pot. Pour about 1/4 cup of sugar or more depending on how sweet the strawberries are. Also pour some red wine until it covers the strawberries. Water or any other liquids could be substituted. Allow them to simmer until sugar and half the liquid is reduced. Cut the cake and pour some strawberries mix on it. Sprinkle some streusel crumble or pop a scoop of vanilla ice cream with it.