

# June 2022 Pound Cake for Strawberry Shortcake

## Description

I made this cake to be filled and frosted with whipped cream. I used the stabilized whipped cream frosting recipe (stabilized with Mascarpone cheese).

I covered the top of the cake with sliced strawberries tossed in Strawberry Glaze (recipe here also). I filled in the gaps between the berries using a piping bag filled with the same glaze.

I baked it in an oversized rectangular pan. When cooled, I split the cake in half.

## Ingredients

- 1/2 lb butter
- 1/2 cup shortening
- 3 cups sugar
- 5 eggs
- 3 cups all-purpose flour
- 1/2 tsp salt
- 1 cup Buttermilk
- 1 1/2 tsps vanilla
- 1 box Instant vanilla pudding and pie filling

## Instructions

Preheat oven to 325°.

Grease pan, then line with parchment paper.

Cream butter, shortening and sugar until light, fluffy and smooth.

Add eggs one at a time, beating well after each addition.

Sift the flour (minus the amount of pudding mix), pudding mix, baking powder and salt together.

## Summary

**Yield:** 20

**Prep Time:** 20 minutes

**Category:** Desserts

**Cuisine:** American

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Add the dry ingredients in thirds, alternately with the buttermilk and blend well after each addition.

Add the vanilla.

Pour the batter into the pan.

Bake for about 1 hour and 10 minutes until golden and it cooks away from the pan.

Cool for 10 minutes before turning out of the pan.