

<b>Recipe Name</b>	Strawberry Shortcake
<b>Requested By</b>	Susan Perkins
<b>Project/Catagory</b>	TupperLive – reporting night
<b>Photo Notes for Food Stylist</b>	
<b>Production/Team Notes</b>	
<b>Featured Products</b>	MicroPro Grill
<b>Other Products</b>	PowerChef, measuring cups, measuring spoons, spatula
<p>___Draft Recipe</p> <p><b>XX_Final Recipe</b></p> <p>_DV_Testing By</p>	<p>Serves: 9  Serving Size: 1 slice  Prep time: 15 minutes  Cook time: 10 minutes</p> <p><b>Ingredients:</b></p> <ul style="list-style-type: none"> <li>• 12 fresh, whole strawberries, green tops removed</li> <li>• 1 tsp. granulated sugar</li> <li>• 1/8 tsp. kosher salt</li> <li>• 4 tbsp. melted salted butter</li> <li>• ½ cup granulated sugar</li> <li>• 1 small egg</li> <li>• ¼ cup heavy cream</li> <li>• 2 tbsp. plain yogurt</li> <li>• 2 tsp. vanilla extract</li> <li>• ¼ tsp. baking soda</li> <li>• ¼ tsp. baking powder</li> <li>• ½ cup all-purpose flour</li> </ul> <p><b>Directions:</b></p> <ol style="list-style-type: none"> <li>1. In the bowl of the PowerChef with blade attachment add strawberries, 1 tsp. of the sugar, and salt. Pull handle until roughly chopped into ¼-inch pieces. Transfer strawberries to the base of the MicroPro Grill, spread in a single layer. Remove blade attachment from PowerChef, replace with paddle attachment.</li> <li>2. In the small Micropitcher add butter. Microwave on high power 25 seconds, or until melted. Remove from microwave, transfer to base of the PowerChef with paddle attachment. Add sugar. Secure top of PowerChef and pull cord until butter and sugar are well blended.</li> <li>3. Remove top and add egg, cream, yogurt, vanilla, baking soda, and baking powder. Secure top and pull cord until well blended; about 20 pulls. Remove top and add flour. Secure top and pull cord until well blended; about 20 pulls.</li> <li>4. Remove top, remove paddle, scrape sides of PowerChef base. Pour cake batter over strawberries; spread and smooth with spatula without disturbing the layer of strawberries. It's okay if batter does not reach edges of pan.</li> </ol>



	<p>5. Place MicroPro Grill lid in the casserole position. Microwave on high power 10 minutes. Remove from microwave; remove lid, let stand 5 minutes before serving. Serve with whipped cream.</p>
<b>Recipe Notes for content/print</b>	<ul style="list-style-type: none"><li>• Bake a cake in the MPG without burning the batter</li><li>• Water in the strawberries lowers the temp of the MPG plates so the cake doesn't burn</li><li>• Replace strawberries with your favorite fruit – try blueberries, pineapple, or banana</li></ul>