

Gluten Free Strawberry Shortcake

Yield: one 9"x13" pan.

4 cups Rice Flour*
2 teaspoons Xanthan Gum
1 cup Sugar
6 teaspoons Baking Powder
1 teaspoon Salt
1 cup Butter or Shortening
1 1/2 cup Milk
4 Eggs

1. Heat oven to 375 degrees.
2. Combine flour, sugar, baking powder and salt; mix well. Using a fork cut in the butter or shortening, until mixture resembles coarse crumbs. Add milk and eggs, stirring until all ingredients are moistened. Pour into pan.
3. Bake at 375 degrees for 25-30 minutes or until toothpick in center comes out clean. The cake should have a golden brown color to it.

*Just rice flour can be used. But to give it an even yummiier flavor, use 1/2 cup sorghum flour for every 4 cups of flour (e.g. 3 1/2 cups rice flour, 1/2 cup sorghum flour).

For the strawberry sauce, we don't have an exact recipe we follow.

We put all the strawberries (for us it is a large amount - typically about a gallon or more) in a pot. Pour in 1/2 - 1 cup white sugar. Fill the pot with water until it has enough in it to make a decent amount of sauce (again this all depends on how many people you are serving and if you want any leftovers). Pour in a small amount of cornstarch mixed with water to help thicken it. Cook it over the stove until the sauce is warm and to desirable thickness and temperature.