

Simply Sensational Strawberry Shortcake

Prep: 20 min. | Total: 35 min.

- 1 1/4 cups milk, divided
- 1/4 cup **Breakstone's** or **Knudsen** Sour Cream
- 3 Tbsp. sugar
- 2 1/4 cups dry all-purpose baking mix for biscuits
- 1 pkg. (4-serving size) **Jell-O** Vanilla Flavor Instant Pudding & Pie Filling
- 1 tub (8 oz.) **Cool Whip** Whipped Topping, thawed, divided
- 4 cups sliced strawberries
- 1/3 cup sugar

1 PREHEAT oven to 425°F. Mix 1/2 cup of the milk, sour cream and 3 Tbsp. sugar in large bowl with wire whisk. Stir in baking mix until just blended. Spread evenly into greased 9-inch round cake pan. Bake 12 to 15 min. or until top is golden brown. Remove from pan; cool completely on wire rack.

2 MEANWHILE combine dry pudding mix and remaining milk; blend well. Gently stir in half of the whipped topping until well blended.

3 MIX strawberries and 1/3 cup sugar in large bowl; set aside.

4 SLICE cake horizontally to make 2 layers. Place bottom cake layer on serving plate; top evenly with half of the strawberry mixture. Spread with pudding mixture; top with top cake layer.

5 SPREAD with remaining whipped topping; top with strawberry mixture. Serve immediately. Store leftover shortcake in refrigerator.

Makes 8 servings, 1 slice each.

CAL 360, FAT 12g (sat 8g), CHOL 10mg,
SODIUM 590mg, CARB 60g, FIBER 2g,
SUGARS 32g, PROTEIN 4g, VIT A 4%DV,
VIT C 80%DV, CALCIUM 10%DV, IRON 8%DV

