

Old-Fashion Raspberry Shortcake

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4 cups fresh raspberries
½ cup sugar
1 stick butter, softened
1 cup sugar
2 cups flour

1 ¼ tsps. Baking soda
½ tsp. salt
1 cup whole milk
1 cup whipping cream

Stem berries and gently rinse. Pat dry. Sprinkle berries with the half cup sugar and lightly toss to coat berries. Cover and refrigerate an hour. In a large bowl cream butter and sugar. Mix in flour, soda and salt, alternating with milk till well blended. Pour batter into 2 9-inch well greased cake layer pans. Bake approx. 30 minutes (till toothpick inserted in center comes out clean) in 350°F oven. Let cakes cool 3-5 minutes, then remove from pans onto wire rack to cool. Whip cream till stiff. Spoon half of berries onto top of bottom layer and cover with half of the whipped cream. Place top layer on bottom layer. Repeat for top layer.