

# Courtesy of The Red Cross – Please Donate



## White Chocolate & Raspberry Shortcake

200g butter, softened  
1 cup caster sugar  
1 egg  
1 teaspoon vanilla essence  
2 cups flour, sifted  
2 teaspoons baking powder  
2 cups frozen raspberries  
½ cup chopped, good quality white chocolate  
icing sugar and cream to serve

1. Preheat the oven to 180°C. Line a 22cm square cake tin with baking paper.
2. Cream the butter and sugar with an electric beater until light and fluffy. Add the egg and vanilla and beat well.
3. Fold in the flour and baking powder until well combined. Press two-thirds of the shortcake mixture into the base of the prepared tin.
4. Spoon the raspberries and chocolate over the base. Sprinkle the remaining shortcake mixture on top and press down gently.
5. Bake for 35-40 minutes until lightly golden brown. Cool in the tin. Serve dusted with icing sugar and accompanied with cream.

**Serves 6-8.**



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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

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