



# Lisa Hannifin's White Chocolate and Raspberry Shortcake

*My family love this recipe – it's a few simple ingredients and only takes a 10 minutes to put together and about the same time to disappear. The raspberry's break up the sweetness of the chocolate to make it the perfect dessert!*

## Ingredients

- 200 grams softened butter
- 1 cup castor sugar
- 1 egg
- 1 tsp vanilla essence
- 2 cups sifted flour
- 2 tsp baking powder
- 2 cups frozen raspberries
- ½ cup chopped white chocolate
  
- Icing sugar and cream to serve.

## Method

Preheat oven to 180 deg. Line a 22 cm square cake tin with baking paper.

Cream butter and sugar until light and fluffy

Add egg and vanilla. Beat well.

Fold in flour and baking powder until well combined

Press 2/3 Of shortcake mixture into base of baking dish

Spoon raspberries and chocolate over base

Crumble and sprinkle remaining shortcake mixture over the top.

Bake 35/40 minutes until lightly golden brown. Cool in pan

Serve with a dusting of icing sugar and whipped cream

**Recipe supplied by**

*Lisa Hannifin – Meridian Energy Chief Customer Officer*