

*Texas Hill Country Olive Co.*

# **OLIVE OIL & STRAWBERRY BALSAMIC SHORTCAKE**

with Sola Stella EVOO & Strawberry Balsamic

## **Ingredients:**

### **For the Shortcake:**

- 2 c all-purpose flour
- 1/4 c sugar
- 1 tspn baking powder
- 1/2 tsp salt
- 1/2 c Sola Stella Extra Virgin Olive Oil
- 1/2 c milk
- 1 tsp vanilla extract
- 1 large egg

### **For the Strawberries:**

- 1 lb fresh strawberries, hulled & sliced
- 1/4 cup granulated sugar
- 2 tablespoons Strawberry Balsamic
- 1 tablespoon fresh lemon juice

### **For the Whipped Cream:**

- 2 tablespoons Extra Virgin Olive Oil
- 1 cup heavy whipping cream
- 1/2 teaspoon vanilla extract
- 2 tablespoons granulated sugar



## **Directions:**

1. In a large bowl, combine the sliced strawberries, granulated sugar, lemon juice, and strawberry balsamic vinegar. Mix well and let it sit for at least 30 minutes to macerate, allowing the strawberries to release their juices.
2. Preheat the oven to 425°F. Line a baking sheet with parchment paper.
3. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
4. In a separate medium bowl, prepare the wet ingredients. Mix the olive oil, milk, vanilla extract, and egg until well combined.
5. Pour the wet mix into the dry & stir until just combined. Do not overmix.
6. Drop the dough by spoonfuls onto the baking sheet to form 8-10 shortcakes.
7. Bake in the preheated oven for 12-15 minutes, or until the shortcakes are golden brown. Remove from the oven and let cool on a wire rack.
8. Chill a large mixing bowl & whisk attachment in the freezer for about 10-15 minutes. Pour the heavy cream, sugar, & vanilla extract into the chilled mixing bowl. Using an electric mixer, beat the mixture on medium-high speed for 1-2 minutes until the cream starts to thicken. With the mixer still running, slowly pour in the olive oil. Continue to beat the mixture for another 2-3 minutes until stiff peaks form & whipped cream is light & fluffy.
9. Add whipped cream to the top of the cake, then strawberry mixture.