



GRILLED STRAWBERRY SHORTCAKE

- 1 cup of all-purpose flour
- 1tbsp. sugar
- 1/14 tsp. baking powder
- ¼ tsp. plus ½ tsp kosher salt divided
- 2 tbsp. crème fraiche
- 2 tbsp. whole milk
- ¼ cup powdered sugar
- 1/3 cup of honey
- 12 large strawberries halved also (sliced fresh peaches can be used)
- 2 tbsp. Butter flavored olive oil
- Freshly ground pepper
- Balsamic vinegar choices are (chocolate, raspberry, coconut white)

Preheat oven to 400 degrees. Wisk together flour, sugar, baking powder and 1/4 tsp. salt in a large bowl. In a separate bowl whisk ½ cup heavy cream, crème fraiche and milk until combined. Slowly add wet ingredients into dry folding mixture until combined.

Divide dough into 4 equal parts and smooth into round mounds. Place 3 in. apart on a lightly greased cookie sheet. Bake for 20 mins. Or until golden brown. Transfer to a wire rack to cool.

To make the whipped cream beat the remaining cream and powdered sugar with a mixer on high until stiff, about 5 minutes. Gently fold in honey. Set aside.

To prepare the strawberries. Or peaches preheat grill to high. Toss berries (peaches) with olive oil and ½ tsp. salt. Place cut side down on grill, until berries or peaches are caramelized and have grill marks, about 2 minutes.

To serve, cut biscuits in half, layer berries, whipped cream and a drizzle of balsamic: add the biscuit top.