

Strawberry ‘Shortbread’ Shortcakes

Makes 5 servings

Shortbread

- ½ c unsalted butter (1 stick)
- ¼ c powdered sugar
- ½ t vanilla extract
- 1 c all purpose flour

Preheat oven to 350°F.

Cream butter with an electric mixer. Slowly add sugar and vanilla.

Stir in flour until incorporated. Form dough into a dish. Cover in plastic and place in the refrigerator to chill for at least 30 minutes.

Remove dough from plastic and roll out on a lightly floured surface to approximately 1/4-inch thickness. Cut with a fluted cookie cutter.

Place on an ungreased cookie sheet and bake 10-15 minutes, or until light brown.

Cool completely on a wire rack.

Strawberries

- 3 cups sliced strawberries
- 1 T white sugar

Combine 3 cups cut strawberries with 1 T sugar. Mix well. Allow to macerate in the refrigerator for at least 30 minutes.

Whipped Cream

- 1 c heavy cream
- 1 t powdered sugar
- ½ t vanilla extract

Combine heavy whipping cream, powdered sugar, and vanilla extract in a chilled bowl. Beat with electric mixer until stiff peaks form.

To assemble

Place one cookie on a plate. Top with strawberries and a spoonful of whipped cream.

Strawberry Pesto Pizza with Local Goat Cheese and Balsamic Reduction

- 1 c sliced strawberries (in rounds) We used Whitaker Farms
- 4 oz fresh goat cheese (Chevre) We used Kilby Farms
- 8 oz fresh Mozzarella

Pesto

- 1 T pinenuts, toasted
- 1 1/2 c Fresh Basil leaves
- 1 T Extra Virgin Olive Oil (or more as needed)
- 1 T grated Parmesan

Dough

- 1 (.25oz) package active dry yeast
- 1 c warm water
- 2 c all purpose flour
- 2 T olive oil
- 1 t salt
- 2 t white sugar

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine 4 cups flour, olive oil, salt, sugar and the yeast mixture; stir well to combine. Beat well until a stiff dough has formed. Cover and let rise until doubled in volume, about 15 to 30 minutes. Meanwhile, preheat oven to 350 degrees and prepare toppings.

Turn dough out onto a well-floured surface. Form dough into a round and knead several times by hand. Roll out into a pizza crust shape.

Balsamic Reduction

- 1/2 c Balsamic Vinegar
- 2 T Honey (local) We used Bee Good Farms

Combine vinegar and honey in a small saucepan. Simmer on medium-low heat until reduced in volume by half, approximately 15 minutes. Allow to cool.

Bake Pizza for 20 minutes, or until brown and bubbling.

Drizzle with balsamic reduction.

