



## Blueberry-Infused Strawberry Shortcake

*Featuring Delavignes Blueberry Infused Balsamic Condimenti!*

### You Will Need:

4 cups of sliced fresh strawberries	3 Tablespoons melted butter
¼ cup Delavignes Blueberry Balsamic Condimenti	1 cup whipping cream
2 + 1/3 cups Bisquick Baking Mix	½ teaspoon vanilla extract
2/3 cup milk	2 Tablespoons of powdered sugar
3 Tablespoons of sugar	6 fresh sprigs of basil or mint

### Instructions:

Gently combine sliced strawberries and Blueberry Balsamic Condimenti; cover and refrigerate for at least 1 hour (overnight is even better!) Heat oven to 425F and mix next four ingredients together until a soft dough forms. Drop dough into six large spoonfuls onto a parchment-lined cookie sheet. Bake 10-12 min, until golden. Whip cream with vanilla and powdered sugar until stiff. Serve strawberries and juice over warm shortcakes and top with sweetened whipped cream. Garnish each with a sprig of fresh basil or mint.

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