



Strawberry Slab Cake with Balsamic Reduction

shared by Nash's Farm Chef Karolina Tracz

- 1 $\frac{3}{4}$ cup flour
- $\frac{1}{3}$ cup fine yellow corn meal
- $\frac{1}{3}$ cup white sugar
- $\frac{3}{4}$ cups cold unsalted butter
- 2 tsp baking powder
- 1 cup heavy cream or milk
- 1 tsp salt

Preheat oven to 375. Mix together flour, cornmeal, baking powder, sugar and salt. With pastry cutter or knife, cut butter into dry mix until it resembles coarse meal with some larger pieces remaining . Add cream. Drop batter onto a lightly greased cookie sheet by the large spoonful. Bake for 10 minutes or until golden. Allow to cool.



Strawberry Slab Cake: filling

- 1 cup chilled heavy cream
- 2 pint whole strawberries
- $\frac{1}{4}$ cp sugar
- 2 cups balsamic vinegar

Place vinegar and 1 pint of the strawberries in a small pan. Bring to a boil over medium heat and then lower heat and simmer uncovered to reduce the vinegar by half, about an 40 minutes. Let cool.

With an electric mixer or whisk beat cream and sugar until it sets up into soft peaks. Slice remaining strawberries.

Slice biscuits in half. Place some sliced strawberries on bottom half of each biscuit. Add a dollop of whipped cream and a drizzle of the balsamic reduction. Top with the other half of the cake.

This recipe serves 12.