

Skillet Strawberry Shortcake



Ingredients

2 punnets strawberries, washed, trimmed and halved	1 1/2 cups plain flour, sifted
1/2 cup unsalted butter, softened	1 tsp baking powder
1 1/4 cups white sugar	1/4 tsp salt
2 eggs	1/2 cup sour cream
1/2 tsp vanilla extract	Icing sugar to dust

Directions

Step 1 – Prepare the BBQ for indirect cooking over medium heat (180 – 200°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 2 – Preheat a 26cm oven proof skillet in the BBQ. Place half of the strawberries into the skillet along with a splash of water and close the BBQ lid. Allow the strawberries to roast for 10 – 15 minutes, then remove from the BBQ. Set the strawberries aside and then wipe the skillet clean.

Step 3 – In a large mixing bowl, cream together the butter and all but 1 tbsp of the sugar until light and fluffy, then add the eggs, one at a time. Add the vanilla and mix well.

Step 4 – Mix together the flour, baking powder and salt and then add the flour mixture to the batter alternately with the sour cream, being careful not to overmix at this stage. Fold the remaining strawberries into the mixture.

Step 5 – Spray the skillet lightly with cooking spray and pour in the batter. Sprinkle with the remaining sugar, then place the skillet into the BBQ and close the lid. Cook the shortcake for around 30 - 35 minutes or until a skewer inserted into the centre comes out clean and the top is golden.

Step 6 – Dust the shortcake with icing sugar and serve either warm or cold with the roasted strawberries.

