

Strawberry Shortcake, Nacho Style

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Ingredients:

2 sticks of butter, softened
1 cup powdered sugar
1 tsp lemon extract
2 cups flour

1# Strawberries
2 TBSP sugar

1 cup (plus ½ cup) dark chocolate chips

1 cup heavy cream
2 TBSP Sugar
1/2 tsp vanilla

Directions:

*Beat butter. Mix in powdered sugar until just incorporated, add the lemon extract and beat until smooth. Mix in the flour. Roll into a log, wrap in plastic wrap and refrigerate for at least an hour.

*Set 3 strawberries aside. Stem and slice the rest, sprinkle with sugar, mix and refrigerate.

*Preheat oven to 350 degrees.

*Remove cookie dough from fridge and cut into ¼ inch slices. Place onto parchment paper covered cookie sheet and bake for approximately 12 minutes, until they just start to brown.

*Remove from cookie sheet and allow cookies to cool completely.

*Melt 1 cup of the dark chocolate chips in microwave until completely smooth when mixed. Dip one side of each cookie into the chocolate place on parchment paper in the fridge to set.

*Take the 3 strawberries that were set aside and chop them fairly finely.

*Beat heavy cream until it just starts to thicken. Beat in the sugar and vanilla until soft peaks form. Mix in the chopped strawberries.

*Melt the remaining dark chocolate chips until completely smooth when mixed.

*Arrange the cookies on a platter. Top with the sliced strawberries and their juice, then with the whipped cream. Drizzle the dark chocolate over the top. Serve immediately.