



FUSTINI'S[®]

Mango Melon Shortcake with Lavender Whipped Cream

Ingredients

- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon sugar
- 3/4 cup [Fustini's Meyer Lemon olive oil](#)
- 1 cup half and half

Melon Topping

- 5 cups melon (watermelon, cantaloupe and/or honeydew) diced into 1/2-inch cubes
- sugar to taste
- 4 tablespoons [Fustini's Mango balsamic](#)

Lavender Whipped Cream

- 1 1/2 cups heavy cream
- 2 tablespoons sugar
- 2 tablespoons [Fustini's Lavender balsamic](#)

Directions

Step 1.

Sift together flour, baking powder and baking soda. Add sugar, olive oil and half and half. Mix until just moistened. The consistency will be like cookie dough.

Step 2.

Spread mixture into an 8-inch ungreased pan. Bake 20-25 minutes or until the top is golden. Let cool 10 minutes then cut into squares. Rest about 30 minutes (the shortcake will be crumbly and resting prevents squares from falling apart).

Place shortcake on plates, top with Melon Topping and garnish with Lavender Whipped Cream.

Step 3. Melon Topping

Stir all ingredients until melon is coated with balsamic. Allow resting a few minutes to allow the fruit to macerate.

Step 4. Lavender Whipped Topping

Combine cream and sugar in the bowl of an electric mixer. Mix on high speed, slowly add in the balsamic until soft peaks form.