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## Oven Roasted Strawberries with Shagbark Syrup

*Warm from the oven strawberries swimming in a pool of strawberry infused Shagbark Syrup are perfectly delicious served as is or even better served with some crispy cookies or poured over ice cream or a slice of buttery pound cake.*

12 medium size fresh strawberries, stems and green tops removed  
1 tablespoon Indiana Shagbark Syrup ([www.hickoryworks.homestead.com](http://www.hickoryworks.homestead.com))  
1 sprig fresh mint  
A few edible flowers, optional

Preheat oven to 250 degrees.

Place the strawberries in a shallow oven-proof 4-6 ounce ramekin.

Drizzle the Shagbark Syrup over the berries.

Place the strawberries in the oven and bake for 20 minutes.

Turn off the oven and let the berries sit in the oven for another 15 minutes.

Remove the ramekin from the oven and transfer the berries and syrup to a serving ramekin.

Garnish with the mint/flowers and serve immediately.

Serves 1.

*Victoria Wesseler*

*For more seasonal recipes and information about Indiana local food visit: [www.goinglocal-info.com](http://www.goinglocal-info.com)*