

1 hour

Makes about 2 cups

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Ingredients

- ¼ cup (60ml) each honey (or castor sugar) and balsamic vinegar
- 2 tsp (10ml) vanilla essence or seeds of 1 vanilla pod
- 2 punnets (400g each) strawberries, halved

Method

1. Preheat oven to 180°C.
2. Grease an oven tray or baking dish.
3. Combine honey (or castor sugar) and balsamic vinegar with vanilla essence (or seeds)
4. Toss balsamic mixture through the strawberries.
5. Transfer to prepared baking dish and roast for 30-40 minutes, shaking the tray or dish (not stirring) every 10-15 minutes.
6. Allow to cool before serving or spooning into a jar to store (keeps fresh in the fridge for up to two weeks).

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