


# Peach Shortcakes

*Serves 6*

## **Ingredients:**

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| 1 $\frac{3}{4}$ cups unbleached all-purpose flour | 1 lb. fresh or frozen peach slices, thawed  |
| 1 Tbsp. baking powder                             | 3 Tbsp. finely grated, peeled fresh ginger   |
| $\frac{1}{2}$ cup sugar, divided                  | 1 cup heavy cream  |
| $\frac{1}{2}$ tsp. salt, plus pinch               |  |
| $\frac{1}{4}$ tsp. ground nutmeg                  |  |
| 5 Tbsp. unsalted butter, cold                     |  |
| $\frac{3}{4}$ cup + 2 Tbsp. half & half           |  |

## **Directions:**

1. Preheat oven to 450 degrees F.
2. **Prepare the biscuits:** In a large bowl, toss together the flour, baking powder, 2 Tbsp. sugar,  $\frac{1}{2}$  tsp. salt and nutmeg. Cut the butter into small pieces, and cut into the flour using a pastry blender or your fingertips until mixture resembles coarse crumbs. Add the half & half, and stir gently until mixture forms a mass. Gather it into a ball.
3. Alternatively, mix the dry ingredients in a food processor, fitted with the steel blade. Add pieces of butter and pulse (6-8 times) until size of large breadcrumbs. With the processor running, pour the half & half through the feed tube and process just until ingredients are moistened.
4. Transfer dough to lightly floured surface. Knead it for about 30 seconds, then pat it out to form a  $\frac{3}{4}$  inch thick rectangle. Using a 2  $\frac{3}{4}$  inch cookie cutter cut out 8 circles. Arrange biscuits about 1" apart on a baking sheet. Brush tops with 2 Tbsp. half & half and sprinkle with 2 tbsp. sugar. Bake until puffed and golden, 14 minutes. Transfer biscuits to a wire rack and allow to cool.
5. **For the filling:** In a large bowl, combine the peaches, remaining  $\frac{1}{4}$  cup sugar and pinch of salt. Place grated ginger in a fine sieve; hold over the bowl and press on ginger with a wooden spoon to release juice; discard the solids. Toss gently to combine. Let sit at least 15 minutes and up to an hour.
6. Just before serving, use electric mixer to whip the cream with remaining 2 tablespoons sugar until soft peaks form. Using a serrated knife, slice each biscuit in half horizontally. Place bottom half of biscuit on a serving plate; layer with fruit and whipped cream; replace top of biscuit, then drop a small dollop of whipped cream on top.

**TREASURE BOX ITEMS=** 



**Recipe submitted by:  
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