

## Peach Melba Shortcakes

SKILL  
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MAKES  
8 Servings

### Ingredients

- 3 Tablespoons sugar
- 1 cup cake flour
- 1 cup all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- Pinch of grated nutmeg
- 1 stick (1/2 cup) unsalted butter, chilled and cut into small pieces
- 3/4 cup light cream
- 1/4 cup Stonewall Kitchen Raspberry Peach Champagne Jam
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- 6 whole firm ripe peaches, peeled and poached or 2 (16-ounce) cans juice-packed peach halves



### Directions

1. Preheat oven to 400° F. Position rack in center of oven.
2. Combine 2 Tablespoons of sugar with flour, cream of tartar, baking soda, salt and nutmeg in a food processor. Process briefly to blend. Add butter and pulse until mixture resembles coarse meal. Pour in light cream and pulse just until mixture forms a soft dough. Do not overwork.
3. Roll dough on a floured surface, using a lightly floured rolling pin, to a 3/4-inch thickness. Use a cookie cutter or shape by hand into circles about 3 to 3 1/2-inches in diameter. Place on cookie sheet and bake until shortcakes are golden brown, about 13-16 minutes. Remove pan from oven and let cool.
4. Combine heavy cream, vanilla and remaining Tablespoon of sugar in a chilled bowl and beat into soft peaks. Remove pits from peaches, if using fresh peaches, and cut each half in four sections.
5. Split shortcakes horizontally, and moisten cut sides with a little of the poaching liquid or juice from the can. Arrange peaches on the bottom half of each shortcake. Spoon 2 teaspoons of Raspberry Peach Champagne Jam over peaches, then a large dollop of whipped cream. Place cake lids on top and garnish each with a small dollop of whipped cream.



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