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Peach Shortcake



Photos Susie Iventosch

25 minutes, or until cake tester comes out clean. If you use a glass baking dish, reduce oven temperature to 325 degrees, but bake for the same amount of time.

Allow to cool completely. When ready to serve, cut into 9 squares and slice each square horizontally so as to form a top and a bottom. Place a dollop of whipped cream on the bottom half, spoon peach sauce (recipe below) over the cream and place top half of shortcake on top. Place another dollop of whipped cream over top half of cake, arrange 2-4 slices of peach on top of that and spoon sauce over the top.

Peach Sauce

INGREDIENTS

8-10 peaches, divided
6 tablespoons brown sugar
1/8 teaspoon cinnamon
1/8 teaspoon cardamom
1 cup water

DIRECTIONS

Set two or three peaches aside for peeling and slicing just before serving. Blanch and peel the remaining peaches. Remove pit and coarsely chop. Place in saucepan along with remaining ingredients. Bring to a boil and cook over medium heat until sauces begins to thicken. Remove from heat and set aside until ready to serve.

(Serves 9)

Shortcake

INGREDIENTS

2/3 cup sugar
1/4 cup butter (1/2 stick)
1 egg
1 teaspoon vanilla
1/4 teaspoon salt
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup milk

Whipped cream for garnish (approximately 1 cup of heavy cream, whipped and flavored with powdered sugar and vanilla)

DIRECTIONS

In a large bowl, cream butter and sugar until fluffy. Add egg and vanilla and stir well. Mix in dry ingredients until smooth and then add milk. Mix well. Dump batter into a greased 8-inch square pan and bake at 350 degrees for 20-

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