

Blueberry and Peach Shortcake with Almond Orange Biscuits

From our Farm Kitchen



Ingredients:

Filling:

1 ¼ lbs. peaches, skinned, pit removed, and cut into wedges

1 pint blueberries

¼ cup sugar

½ tsp. vanilla extract

Whipped Cream:

2 cups heavy cream

1/3 cup powdered sugar

Biscuits:

1 ½ cups all-purpose flour

2/3 cup whole milk

½ cup (1 stick) unsalted butter, chilled and cut into small cubes

½ cup cornmeal

¼ cup + tbsp. brown sugar

2 tbsp. almonds, toasted and ground

1 tbsp. baking powder

1 ½ tsp. orange zest

½ tsp. salt

1/3 tsp. black pepper

Directions:

1. Preheat oven to 375 degrees. In a mixing bowl, add ¼ cup brown sugar with zest and crush with a fork. Add flour, cornmeal, brown sugar, baking powder, almonds, salt, and pepper. Whisk together. Add butter and mix by hand until small clumps form. Slowly add milk and mix using fork until mixed thoroughly. → OVER →

Blueberry and Peach Shortcake with Almond Orange Biscuits (continued)

2. Place a piece of parchment paper on a sheet pan. Drop biscuits onto pan (makes about 8-10 depending on how big you want them.) Place in oven and bake for 15-18 minutes (insert a toothpick and remove. When they are ready, the toothpick should come out clean.)
3. Mix blueberries, peaches, sugar, and vanilla. Let sit at least 10 minutes.
4. Beat cream in a mixer until peaks start to form. Add sugar and beat for 1 more minute.
5. Cut biscuits in half. Spoon some fruit over the bottom. Add whipped cream and put top back on. Enjoy!

Serves 8-10