

## **Peach Shortcake**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

#### *for the self-rising biscuits:*

2 cups self-rising flour  
2 tablespoons sugar  
1 cup heavy cream  
1 teaspoon vanilla  
1 to 2 tablespoons milk  
a small amount of melted butter (optional)  
coarse white sugar (optional)

#### *for the filling:*

4 cups peach slices (more if you can't resist)  
1/4 cup sugar (plus more to taste if your peaches are tart)  
the juice of 1/2 lemon

#### *for assembly:*

sweetened whipped cream

### *Instructions:*

Begin by making the biscuits. Preheat the oven to 425 degrees.

Whisk together the flour and sugar. In a separate bowl (or a measuring cup!) combine the cream and the vanilla.

Make a well in the middle of the dry ingredients. Pour the cream mixture into the well, and gently stir until the mixture is combined, adding a little milk as needed to incorporate all the ingredients into the liquid.

Turn the dough onto a floured work surface, and sprinkle a little more flour on top. Fold the dough over several times; then pat it into a circle or rectangle that is about 1/2 inch thick.

Using a sharp biscuit cutter cut the dough into rounds, about 2 to 2-1/4 inches wide (or however wide you want them!). Place them on an ungreased cookie sheet (you may line the sheet with parchment or silicone if you're paranoid about sticking). If you like, brush the tops of your biscuits with melted butter and sprinkle a little coarse sugar on top.

Bake the biscuits until they are golden brown (12 to 16 minutes). While they are baking combine the peaches, sugar, and lemon juice.

When you are ready to assemble your shortcakes, cut the biscuits in half horizontally. Decorate the bottom halves with the cooked filling followed by the strawberries; then dollop on whipped cream. Top with the biscuit tops.

Serves 6 to 8, depending on the size of your biscuits and the hunger of your guests.