



## *Peach & Strawberry Shortcake*

### INGREDIENTS

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1/4 cup sugar
- 1 stick butter, cold and cubed
- 1 cup buttermilk (or regular milk)
- 1 cup heavy cream
- 1 pint ripe strawberries, hulled & diced
- 2-3 ripe peaches, pitted & sliced

Makes 6-8 4" biscuits

### INSTRUCTION

1. Preheat oven to 425°F. Line a sheet tray with parchment paper.
2. In a large bowl, whisk together flour, baking powder, baking soda, salt, and sugar.
3. Using your hands, break up butter cubes until they are the size of peas and the mixture has pieces of butter integrated throughout.
4. Make a well in the center of the flour and add buttermilk. Using a fork, mix until incorporated and dump onto a floured surface. Gently press the dough into a square that is roughly 1-inch high.
5. Using a biscuit cutter, cut 6-8 biscuits, re-combining the dough as needed to cut until you reach the desired amount.
6. Arrange biscuits on the sheet tray and bake for 10-15 minutes until golden brown. Remove and cool.
7. To make the whipped cream, whisk heavy cream in a large bowl by hand or using an electric mixer/stand mixer until soft peaks form.
8. To make the strawberry shortcakes, layer whipped cream in between or on top of biscuits and garnish with cut strawberries and peaches.

### WINE PAIRING

Domaine Carneros  
2018 Brut Rosé