



Jenny Huston
Farm to Table Food Services
350 Lester Ave.
Oakland, CA 94606
415.235.9312
<http://www.farmtotableservices.com/>
chefjennyhuston@yahoo.com

Peaches with Almond Shortcake

Yield: 8 three-inch shortcakes

For the Short Cakes:

1 1/2 cups All Purpose Flour
1/2 cup toasted Almonds, roughly chopped
1 tsp. finely grated Lemon Zest
1/2 tsp. salt, Kosher or Sea
2 tsp. Baking Powder
1/2 tsp. Baking Soda
1 Tbs. Sugar
1/2 cup Butter, unsalted, cold, cut into small pieces
2/3 cup Buttermilk
2 Tbs. Milk
2 Tbs. Sugar

1. Pre heat the oven to 425°F.
2. Pace the flour, almonds, lemon zest, salt, baking powder, baking soda and sugar together in a mixing bowl.
3. Cut the butter into the flour mixture, then mix in the buttermilk until barely incorporated.
4. Pat the dough out on a floured surface to about 1/2" thick, cut into biscuits. Place on a cookie sheet.
5. Brush the tops of the short bread with milk and sprinkle with sugar.
6. Bake in the middle of the oven until light golden-brown.

For the Peaches:

1 lb. Peaches, thinly sliced
1/4 the zest of one lemon, finely grated
2 to 4 Tbs. sugar

1. Mix all the ingredients together.
2. Let stand for 20 minutes before using.

For the Cream:

1 cup whipping cream
2 to 4 Tbs. sugar
1 tsp. vanilla

1. Whip the cream and vanilla until it begins to thicken.
2. Slowly add the sugar and continue to whip.
3. The cream should be loose and not form peaks.

To Assemble:

1. Split each short cake through the equator with your fingers, they should easily come apart. Place the bottom on a plate.
2. Spoon the 1/8th of the peaches over the short cake half.
3. Spoon 1/8th of the cream over the strawberries and top with the top half of the short cake.