

Peach Pattycakes

Ingredients:

4 ripe peaches, peeled & cut into
1/2 inch pieces
1/4 cup + 4 tsp. sugar
1 tbsp. fresh lemon juice
2 cups flour
1 tbsp. baking powder
1/2 tsp. salt
6 tbsp. cold, unsalted butter cut
into small pieces
1 cup heavy cream



Directions:

Preheat oven to 400 degrees. Combine peaches, 2 tsp. sugar & lemon juice in a bowl & let stand for 15 min. In a separate bowl, whisk the flour, 1/4 cup sugar, baking powder & salt. Use your hands to rub the butter into the flour mix until it resembles small peas.

Set aside 1 1/2 tbsp. of cream & stir remaining cream into the flour mix until combined. Gently fold in all the peach mix. On a lightly floured surface, pat the dough into a rectangle. Use a 3" round cookie cutter (or a glass) & cut out 6 rounds. Combine the remainder and cut out 2 -4 more rounds. Transfer to a parchment-lined baking sheet.

Brush tops with the reserved cream & 2 tsp. sugar. Bake until golden brown, 20-25 minutes.

Let cool on the baking sheet & ENJOY!!