

Sweet Peach and Blackberry Shortcakes with Blackberry Cream

Maureen Petrosky of Bon Appétit magazine.

6 servings

Tender biscuit shortcakes paired with juicy sweet summer peaches, blackberries and a bright purple blackberry cream.

INGREDIENTS

- 2 1/3 cups all purpose flour
- 8 tablespoons sugar, divided
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon ground nutmeg
- 10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch cubes
- 3/4 cup plus 2 tablespoons buttermilk
- 1 tablespoon whipping cream

Filling

- 2 pounds ripe peaches, peeled, pitted, sliced
- 2 6-ounce baskets fresh blackberries
- 1/3 cup sugar
- Pinch of fine sea salt

Blackberry cream

- 2 6-ounce baskets fresh blackberries
- 1/2 cup sugar
- 1 3/4 cups chilled whipping cream
- 1 teaspoon vanilla extract

DIRECTIONS

For shortcakes

Position rack in center of oven and preheat to 400 degrees F. Line rimmed baking sheet with parchment paper. Whisk flour, 7 tablespoons sugar, baking powder, salt, and nutmeg in large bowl to blend. Add butter and rub in with fingertips until mixture resembles coarse meal. Gradually add buttermilk, tossing with fork until moist clumps form. Gather dough together; flatten dough on floured work surface to 8-inch round (about 3/4 to 1 inch thick). Using floured 3-inch round biscuit or cookie cutter, cut out rounds. Gather dough scraps and flatten on work surface to 3/4 to 1-inch thickness; cut out additional rounds for a total of 6. Transfer to prepared baking sheet. Whisk cream and remaining 1 tablespoon sugar in small bowl to blend. Brush cream mixture over top of shortcakes.

Bake shortcakes until tops begin to brown and tester inserted into center comes out clean, about 25 minutes. Cool on rack.

For filling

Toss peaches, blackberries, sugar, and salt in medium bowl; let stand while preparing blackberry cream.

For blackberry cream

Rinse blackberries; transfer to processor. Add sugar and puree until smooth. Strain mixture through fine strainer set over bowl, pressing on solids to extract as much liquid as possible. Discard solids in strainer.

Using electric mixer, beat cream and vanilla in another large bowl until peaks form. Fold 1/2 cup blackberry puree into whipped cream until incorporated. Reserve remaining blackberry puree for sauce.

Cut shortcakes horizontally in half. Place 1 bottom half of each shortcake on each of 6 plates. Spoon peach filling over each, then generous amount of blackberry cream. Drizzle each with reserved blackberry puree. Cover with top halves of shortcakes and serve.

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