



COCONUT SHORTCAKES WITH PEACHES

Ingredients:

1 1/2 C All Purpose Flour
1C Sweetened Shredded Coconut
2t Baking Powder
1/4t Salt
1C Sugar
1/4C Butter, softened
2 Eggs
1t Coconut Extract
1/2C Whipping Cream

Whipped Cream
White Chocolate

3-4 Fresh Peaches peeled, pitted and sliced
1/4C Sugar, more or less to taste
1/4t Cinnamon

Instructions:

In bowl, combine peaches, sugar and cinnamon.

In food processor, grind flour, coconut, baking powder and salt. Beat together sugar and eggs then add extract. Stir in dry ingredients alternately with cream. Butter and flour a 9-inch cake pan. Bake at 325 degrees 45 minutes or when tester comes out clean. Cool then remove from pan to cool completely. Cut into wedges then cut horizontally. Place bottom on plate, add peaches, replace top and add more peaches. Top with whipped cream and grated chocolate

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