



DOMEX
superfresh™
growers

Recipes

Nectarine Shortcake

Yield: 6 - 8 servings

2 cups flour
2/3 cup sugar, divided
3 teaspoons baking powder
1/4 teaspoon salt
2/3 cup milk
1/3 cup vegetable oil
2 cups sliced Superfresh Growers nectarines
whipped cream

Mix flour, 2 tablespoons sugar, baking powder and salt in bowl. Add milk and oil. Stir with fork until mixture forms a ball. Turn onto waxed paper. Pat out to half-inch thickness. Cut with flared biscuit cutter. Place on ungreased cookie sheet. Bake at 450°F 10 minutes or until wooden pick inserted near center comes out clean. Remove from oven. Break each biscuit in half while hot. Place bottom half in dessert dish. Combine nectarines with remaining sugar; mix well. Spoon nectarines over bottom half of biscuit and top with other half of biscuit. Spoon more nectarines over top. Serve with whipped cream.

Thanks to the Washington State Fruit Commission
for providing these great recipes,
www.nwcherries.com.