



## Peach Shortcakes

Recipe by Jamie Purviance from Weber's Way to Grill™

Serves: 8

Prep time: 20 minutes

Grilling time: 8 to 10 minutes, plus 15 to 20 minutes for the shortcakes

### Ingredients

- 2 cups all-purpose flour, plus more for dusting
- 5 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoons kosher salt
- 1/2 cup (1 stick) unsalted butter, cold, cut into small pieces
- 1/2 cup half-and-half, cold
- 1 tablespoon unsalted butter, melted
  
- 1 cup heavy whipping cream
- 1 teaspoon pure vanilla extract
- 2 tablespoons powdered sugar
- 4 large freestone peaches, firm but ripe, cut in half lengthwise, pits removed
- 1/4 cup packed light brown sugar
- 8 fresh mint sprigs (optional)



### Instructions

1. Preheat oven to 400°F.
2. In a large bowl combine the flour, granulated sugar, baking powder, and salt, and blend well. Add the butter and mix with a fork or a pastry blender just until the mixture resembles coarse bread crumbs. Add the half-and-half and gently stir it in (the mixture will be crumbly). Then use your hands to mix the dough quickly and gently in the bowl just until it comes together. Turn the dough out onto a lightly floured work surface. Lightly dust your hands with flour and gently pat out the dough to about 3/4 inch thick. Dip a round biscuit cutter, 2-1/2 to 3 inches in diameter, in flour and cut out rounds of dough. Gather scraps of dough and pat out, using a light touch so you don't overwork the dough; cut to make a total of eight shortcakes. Place the shortcakes about 2 inches apart on a baking sheet lined with parchment paper. Brush the tops with the melted butter. Bake the shortcakes for 15 to 20 minutes. Set aside to cool.
3. Prepare the grill for direct cooking over medium heat (350° to 450°F).
4. In a large bowl combine the cream, vanilla, and powdered sugar and whip just to stiff peaks; do not over beat. Cover and refrigerate until serving.
5. Brush the cooking grates clean. Sprinkle the cut side of the peach halves with the brown sugar. Grill the peach halves, cut side up, over **direct medium heat**, with the lid closed, until the sugar melts and the peaches are soft, 8 to 10 minutes. Carefully remove from the grill and pour the melted brown sugar from the peaches into a medium bowl.
6. Pull the charred skin off the peaches and discard. Cut the peaches into bite-sized pieces and add

them to the bowl with the melted brown sugar. Gently toss to coat. Split each shortcake horizontally and top each bottom half with equal portions of the peaches and whipped cream. Add the shortcake tops and garnish with mint sprigs, if desired.