

DINNERLY



Peaches & Cream Short Cakes:

Great for Brunch!



40min



2 Servings

You wake up on a weekend morning craving a sweet treat, but dessert time is many hours away. What to do, what to do...we know! Have brunch! Start with baking these light and airy short cakes, then add macerated peaches and a fluffy Greek yogurt topping. There's nothing wrong with having cake as your first meal of the day, as long as you call it brunch (wink, wink). We've got you covered! (2p-plan serves 4, 4p-plan serves 8).

WHAT WE SEND

- 10 oz pkg self-rising flour ¹
- 10 oz pkg granulated sugar
- 1 pkt sugar in the raw
- 2 peaches
- 4 oz Greek yogurt ⁷
- 4 (1 oz) pkts cream cheese ⁷

WHAT YOU NEED

- 4 Tbsp unsalted butter ⁷
- kosher salt
- $\frac{3}{4}$ cup + 2 Tbsp milk ⁷
- vanilla extract

TOOLS

- rimmed baking sheet
- hand-held electric mixer

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 20g, Carbs 74g, Proteins 13g



1. Make short cake dough

Preheat oven to 400°F with a rack in the upper third.

Cut **4 tablespoons cold unsalted butter** into $\frac{1}{2}$ -inch pieces. In a large bowl, combine **self-rising flour**, **3 tablespoons granulated sugar**, and $\frac{1}{4}$ **teaspoon salt**. Using your fingers, work butter into flour until it resembles coarse crumbs. Slowly stir in $\frac{3}{4}$ **cup milk**; knead until a shaggy dough forms.



4. Make yogurt topping

Add **yogurt**, **all of the cream cheese**, $\frac{1}{2}$ **cup granulated sugar**, and $\frac{1}{2}$ **teaspoon vanilla** to a medium bowl. Using an electric mixer, beat until smooth and fluffy, stopping to scrape down sides of bowl as needed, 1–2 minutes.



2. Bake short cakes

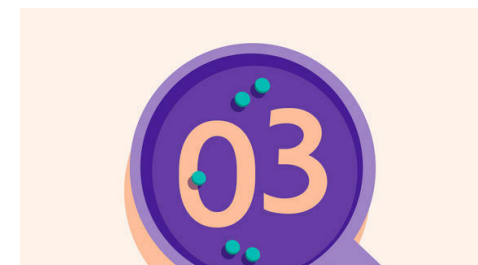
Lightly grease a rimmed baking sheet (or line with parchment paper). Divide **dough** into 4 equal pieces and form into 3-inch circles (about 1 inch thick). Place on prepared baking sheet. Brush tops with **2 tablespoons milk**. Sprinkle with **sugar in the raw**.

Bake on upper oven rack until lightly browned, about 20 minutes. Let cool on a wire rack.



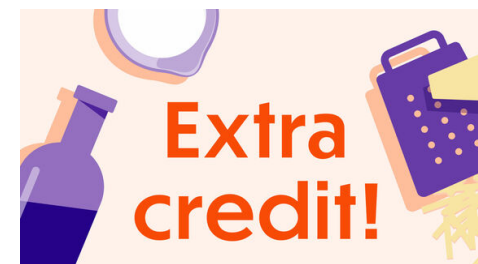
5. Finish & serve

Once **short cakes** have cooled, split in half with a serrated knife. Sandwich **peaches** and **yogurt topping** in between. Enjoy!



3. Macerate fruit

While **short cakes** bake, halve **peaches**, discard pits, and cut into $\frac{1}{2}$ -inch slices. Toss in a medium bowl with **1 tablespoon granulated sugar**. Set aside at room temperature until step 5.



6. Go the extra mile

Lightly dust confectioners' sugar over top for an extra hit of sweetness!