

## Summer Fruit Shortcake

*Luscious, juicy stone fruit makes a brilliant shortcake topping. Almond scones give this American classic a fun and tasty twist.*

Serves 6

6 cups mixed, sliced, ripe Washington stone fruits, such as apricots, peaches, plums and nectarines  
1 cup sugar (more or less to taste)  
1 cup whipping cream  
1/4 cup brown sugar  
1 - 2 tablespoons amaretto liqueur (optional)  
6 Almond Scones (recipe follows)

Place sliced fruit into a large bowl and sprinkle with sugar. Mix gently and let sit for 30 minutes to "juice up."

Meanwhile, in a chilled bowl, whip cream and brown sugar with a hand whisk or a mixer till the cream forms soft peaks. Fold in the amaretto. Be careful not to over-whip. Refrigerate until ready to use.

To serve: Split scones and place bottoms on plates. Divide fruit over scones and top with whipped cream. Place scone tops back on, slightly askew.

**Kathy Casey's Tips:** Cream whipped more slowly holds up longer.

## Almond Scones

*This not-too-sweet, nutty scone is the perfect foil for sweet summer stone fruit shortcake.*

Makes 8 scones (Serve 6 for dessert and then you'll have 2 extra for breakfast or seconds!)

2 1/4 cups all-purpose flour  
1/4 cup sugar  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/4 cup sliced almonds  
1 stick (8 tablespoons) butter  
3/4 cup buttermilk  
1 large egg  
1 egg white mixed with 1/2 teaspoon water, for glaze

Preheat oven to 375° F.

Sift together the dry ingredients into a large bowl. Cut in the butter with a pastry cutter or 2 knives until it's the texture of coarse crumbs (just like making a pie crust). Stir in the almonds.

In a separate bowl, mix together the buttermilk and 1 egg. Make a well in the center of the dry ingredients and pour the liquid into it. Combine with a few swift strokes. Dough should form a ball and all flour should be incorporated. (If dough is way too dry, add 1 tablespoon of buttermilk.) Do not over-mix.

Place dough on a lightly floured surface and pat into a 3/4-inch thick circle. Carefully place on a baking sheet and cut into 8 wedges, sides still touching. Brush lightly with the egg white glaze. Bake in the preheated oven for 30 - 35 minutes, until scones are cooked through and golden. Cool slightly before serving.