



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

FRESH PEACH SHORTCAKES

1 bag (16 ounces) frozen sliced peaches, thawed, or 4 medium peaches, peeled, pitted and sliced

¼ cup firmly packed brown sugar

1 tablespoon fresh lemon juice

1 package (10.75 ounces) frozen pound cake, thawed and cut into ½ inch thick slices

1 cup heavy whipping cream

1 to 2 tablespoons powdered sugar

1. In medium bowl, toss together peaches, brown sugar, and lemon juice.
2. Let stand at room temperature for about 30 minutes, stirring occasionally, until juicy.
3. Preheat oven to 400 degrees F. Line baking sheets with parchment paper.
4. Arrange pound cake slices in single layer on prepared baking sheets.
5. Bake in 400 degree oven until lightly toasted, about 4 to 5 minutes.
6. Meanwhile, in medium bowl with electric mixer at high speed, beat cream and powdered sugar until stiff peaks form.
7. To assemble, place toasted cake slices on individual serving plates. Spoon peaches over cakes and top with whipped cream.

Makes 6 servings.

