

*Ingredients:*

For the Biscuits:

1 cup all purpose baking mix (like Bisquick)  
½ cup heavy cream, plus more for brushing  
1 tbsp brown sugar  
1 tsp turbinado sugar  
flour, for dusting

For the Peaches:

2 firm peaches, sliced  
1 tbsp unsalted butter  
1 tbsp brown sugar  
¼ tsp cinnamon  
1/8 tsp nutmeg  
½ tsp vanilla bean paste  
½ tbsp water  
salt, to taste

For the Whipped Cream:

½ cup heavy cream  
1 tbsp maple syrup  
1 tbsp powdered sugar  
mint, for garnish

*Directions:*

1. Make the Biscuits: Preheat oven to 425 degrees. Line a baking sheet with parchment paper. In a mixing bowl, add baking mix, heavy cream, and brown sugar. Stir until the dough is combined and starts to come together. Lightly dust a clean surface with flour. Turn out the dough, and knead it about 10 times. Lightly flour a rolling pin, and roll the dough to ½ inch thickness. Using a 3 inch round cutter, cut out 4 biscuits. If desired, you can re-roll the scraps and get another 1-2 biscuits. Place biscuits in the center of the prepared baking sheet with the edges touching. Brush the tops of the biscuits with heavy cream, and sprinkle with turbinado sugar. Bake for 10-12 minutes until the tops are golden brown. Set aside to cool.
2. Meanwhile, make the Peaches: Melt butter in a medium saucepan over medium heat. Add peaches, brown sugar, cinnamon, nutmeg, vanilla bean paste, water, and a pinch of salt. Stir well to coat the peaches. Saute peaches for 15-20 mins, stirring occasionally, until the peaches have softened and become syrupy. Set aside to cool.
3. Make the Whipped Cream: In the bowl of a stand mixer fitted with the whisk attachment, add heavy cream and maple syrup. Whisk on high for 1-2 mins until soft peaks form. Add powdered sugar. Whisk on high for about another minute until stiff peaks form. Set aside in the fridge until shortcakes and peaches have cooled.
4. Assemble the Shortcakes: Split biscuits in half through the center. Top the bottom half with peaches, then whipped cream. Place the top half of the biscuit over the whipped cream. Top with more peaches and whipped cream. Garnish with mint, if desired. Serve!

*Recipe notes:*

\*We want to use peaches that are slightly unripe and still pretty firm. This ensures they won't turn to mush when we cook them. They'll be perfectly softened but still have a little bite.

\*If you're not serving all of these at once, you can make all of the components in advance and assemble when you're ready to serve. Store the biscuits tightly sealed at room temperature, and store the peaches and cream separately in the fridge.

\*I really like vanilla bean paste, because you get the concentration of an extract but the aesthetics of the little black specks from a vanilla bean. I also really love the sweetness it adds to the peaches. You could substitute vanilla extract, if necessary.

\*When you whip your cream, making sure your things are really cold will help the cream whip faster. I put my whisk attachment in the freezer for about 15 mins before I whip my cream. And, I take the cream straight from the fridge to the bowl when I'm ready to whip. If you don't want to break out the stand mixer for this small amount of whipped cream, you can certainly use a hand mixer. It'll just take a few minutes longer to whip the cream.