

ALMOND SHORTBREAD WITH MACERATED PEACHES

ALMOND SHORTBREAD INGREDIENTS

- 1 cup almond flour
- 3 tablespoons butter, softened
- 3 tablespoons confectioners' sugar
- 1/8 teaspoon salt
- 1/2 teaspoon vanilla extract

ALMOND SHORTBREAD DIRECTIONS

- Preheat the oven to 350°F. Line a baking sheet with parchment paper.
- Mix all of the ingredients in a small bowl until a cohesive dough forms.
- Scoop 1" balls of dough onto the prepared baking sheet. Arrange the balls of dough about 1 1/2" to 2" apart. Use a spoon to flatten each cookie to about 1/4" thick.
- Bake the cookies for 8 to 10 minutes, until they start to turn light golden brown on top. Remove the cookies from the oven and cool them on the pan for 10 minutes.
- Transfer them to a rack to cool completely before serving.

MACERATED PEACHES AND WHIPPED CREAM INGREDIENTS

- 1-1/2 pound ripe fresh peaches, thinly sliced
- 6 tablespoons brown sugar, divided
- 1/4 teaspoon ground ginger
- 1 cup heavy whipping cream
- 2-3 sprigs fresh mint

MACERATED PEACHES AND WHIPPED CREAM DIRECTIONS

- Combine peaches, 4 tablespoons brown sugar and ginger.
- Whip cream with remaining brown sugar until stiff. 2-3 minutes on medium speed in mixer.
- Place one cookie down on serving platter or plate, top with tablespoon of macerated peaches and 1 tsp whipped topping, add additional cookie on top of cream, repeat process and garnish with fresh mint.