



## ALMOND SHORTCAKES

8 CAKES @ \$.81/EA

*These easy shortcakes have a pleasant almond undertone and are perfect with summer fruit.*

- 1 cup bread flour, plus more for kneading
- $\frac{3}{4}$  cup almond flour
- 2 Tbsp. sugar
- 1 Tbsp. baking powder
- 1 tsp. sea salt
- 4 Tbsp. chilled butter, cut into cubes
- $\frac{3}{4}$  cup cold buttermilk + more for brushing
- Raw sugar for finishing

Preheat oven to 450°. In a mixing bowl combine the flours, salt, sugar, and baking powder. Cut butter into dry mixture until pea-sized lumps form. Stir in buttermilk to form a shaggy dough, then turn out onto a floured surface and knead for 30 seconds to incorporate all the flour. Shape dough into a 1-inch thick patty. Cut out rounds with a floured biscuit cutter. Quickly fold and reshape scraps, being careful not to overwork dough. Brush with buttermilk and sprinkle with raw sugar. Bake on a parchment-lined sheet for 12–15 mins. until golden brown.

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