



Peach Shortcake

Ingredients

225g Flour

1 teaspoon baking powder

125g butter

1 egg

1 tablespoon caster sugar

4 peaches and 2 more tablespoons sugar to sprinkle

2 tablespoons milk

Rub the butter into the flour and baking powder, Mix the egg and sugar together. Mix into the flour and butte to make a light paste.

Cut the mix in half and roll out into 5mm thick and place in 20cm square baking tray.

Slice the peaches and sprinkle with sugar, place the other rolled out piece of pastry on top , bake at 180 for 20 to 30minutes.

Dust with icing sugar. Serve warm with a little runny cream