



THE J.M. SMUCKER Co

Plum Shortcakes

Prep Time Cook Time Serves Difficulty

15 mins 10 mins 6 N/A

Ingredients

- **Plum Mixture:**
- 2 cups sliced fresh plums
- 2 tbsp Sugar In The Raw® Natural Turbinado Sugar
- **Shortcakes:**
- 2 cups Robin Hood® Original All Purpose Flour

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- 3 tbsp granulated sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/2 cup All Vegetable Shortening
- 1 egg
- 1/2 cup Carnation® Evaporated Milk, Regular, 2% or Fat Free

Evaporated Milk

- 1 1/2 tsp vanilla extract
- Sugar In The Raw® Natural Turbinado Sugar, garnish
- **Garnish:**
- whipped cream (optional)

Directions

Step 2:

Combine plums and sugar in medium bowl. Toss to mix well. Reserve while preparing biscuits.

Preheat oven to 425°F (220°C). Lightly grease or line baking sheet with parchment paper.

Step 5:

Combine flour, sugar, baking powder and salt in a large bowl. Cut in shortening with pastry blender or 2 knives until flour is blended to form pea-size pieces. Make a well in center of flour mixture.

Step 6:

Beat egg in a small bowl. Add milk and vanilla. Mix thoroughly. Pour mixture into well in center of flour mixture; toss with fork until well combined (do not overwork). Drop batter into 6 equal mounds on prepared baking sheet. Sprinkle with sugar if desired.

Step 7:

Bake for 10-12 minutes until lightly browned. Remove from oven; place baking sheet on a rack to cool.

Step 8:

Split each shortcake in half horizontally. Place bottoms on serving plates. Place an even amount of plums on shortcake bottoms. Top with whipped cream. Replace shortcake tops. Serve.

Images

