

Apricot Cherry Shortcakes

This is the summer of apricots and cherries. My passion for this marriage shows no sign of ebbing, so please bear with me a moment or two longer as I continue to celebrate their sweet union in my kitchen. Here, they sink into a bed of poufy cream and loll between two shortcake layers. July bliss, stone fruit edition.

Makes 8 small shortcakes

For the biscuits:

1 cup all-purpose flour
1/2 cup medium-grind cornmeal
2 teaspoons baking powder
1/4 teaspoon salt
3 tablespoons sugar
4 tablespoons very cold butter, cut in large dice
1/2 cup plus 3 tablespoons cold heavy cream, divided
Coarse sugar, for sprinkling

For the filling:

1 pound cherries, pitted and chopped
1-1/2 pounds apricots, pitted and chopped
1 tablespoon sugar
2 teaspoons lemon juice
1 cup cold heavy cream

Make the filling:

Make the biscuits: Preheat the oven to 375. Line a baking sheet with parchment. In a large bowl, whisk the flour, cornmeal, baking powder, salt, and sugar. Work the butter in with a pastry blender or two knives. Dribble on 1/2 cup plus 1 tablespoon cold cream, stirring until the mixture comes together into a rough dough. (Add 1 more tablespoon cream if necessary.) Dump onto a floured board and pat into a 4-1/2" square (1" high). Cut into 8 wedges or squares. Brush with 1 more tablespoon cream and sprinkle lightly with coarse sugar. Bake 18 to 20 minutes, until firm. Cool completely.

While the biscuits bake, make the filling: Wipe out the biscuit bowl with a wet towel; dry. Combine the cherries, apricots, sugar, and lemon juice; stir. Let hang out at room temperature until needed. Whip the cream and refrigerate.

To assemble: Cut each biscuit in half. Mash half the fruit with a potato masher; leave the other half chunky. Spoon a generous pouf of whipped cream on the bottom of each biscuit, top with chunky fruit, replace the biscuit cap, and bathe with a drippy mound of mashed fruit. Repeat.