

HONEYED PLUM SHORTCAKE

Shortcake aux Prunes Mielées

Source: The Gilded Table – August Edition

Prep Time: 25 min (plus 30 min maceration)

Cook Time: 15–18 min

Yield: Makes 6 shortcakes



Recipe Description

A tender shortcake meets golden summer stone fruit in this elegant twist on a classic. Sweet honeyed plums, warm cinnamon, and whipped cream come together in layers of midsummer magic. *Part of The Gilded Table: August Edition.*

Ingredients

For the Honeyed Plums:

- 4 ripe plums, pitted and sliced
- 2 tbsp honey
- 1 tsp vanilla extract
- ½ tsp cinnamon
- Pinch of sea salt

For the Shortcakes:

- 2 cups all-purpose flour
- ¼ cup granulated sugar
- 1 tbsp baking powder
- ½ tsp salt
- ½ cup cold unsalted butter, cubed
- ⅓ cup heavy cream (plus extra for brushing)
- 1 tsp vanilla extract
- Demerara sugar (for sprinkling tops)

For the Whipped Cream:

- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- ½ tsp almond or vanilla extract

✿ Inveniam viam aut faciam.

Retro Recipes Revived © — Life in Bianca's Kitchen

Directions

1. ****Prepare the Honeyed Plums:**** In a bowl, toss plum slices with honey, vanilla, cinnamon, and salt. Let macerate at room temperature for 30–45 minutes, stirring occasionally.
2. ****Make the Shortcakes:**** Preheat oven to 400°F (200°C). Line a baking sheet with parchment. In a large bowl, whisk flour, sugar, baking powder, and salt. Cut in cold butter until the mixture resembles coarse crumbs. Stir in cream and vanilla just until dough comes together. Pat dough into a ¾-inch thick round. Use a biscuit cutter or glass to cut 6 rounds. Place on baking sheet, brush tops with cream, and sprinkle with demerara sugar. Bake 15–18 minutes until golden. Cool on rack.
3. ****Make Whipped Cream:**** Whip heavy cream with sugar and extract until soft peaks form.
4. ****Assemble:**** Slice shortcakes in half. Spoon whipped cream and honeyed plums onto the base. Top with shortcake lid, a dollop of cream, and extra plum slices or syrup if desired.



Notes

For an extra elegant touch, finish with a few edible flowers or a dusting of powdered sugar. 