

Peach Melba Layered Shortcake

Ingredients:

- 3 cups all purpose flour
- $\frac{3}{4}$ cup sugar
- 1 tbsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. ground cinnamon
- 1 cup cold butter cut into $\frac{1}{2}$ inch pieces
- 1 cup buttermilk
- 1 tbsp. vanilla
- 1 cup of Macs Pride Peach syrup
- 1 – 12 oz. container of cool whip

Directions:

Preheat oven to 400 degrees. Stir together first six ingredients. Pulse butter and flour mixture in food processor until it resembles fine crumbs. Stir in buttermilk and vanilla until dough forms. Divide the dough into two (9 inch) round layer pans. Bake 14 – 16 minutes or until lightly browned and toothpick comes out clean. Poke holes in warm layers. Drizzle each with $\frac{1}{2}$ cup of peach syrup. Cool completely.

Peel, pit and slice peaches. Place one layer on plate. Top with half of cool whip, peaches, and raspberries. Repeat with other layer, cool whip, peaches and raspberries.

Recipe Courtesy of McLeod Farms, www.macspride.com