

CARAMEL APPLE SHORTCAKES

For the shortcakes

1 3/4 cups all-purpose flour

3 tablespoons sugar plus additional for sprinkling the shortcakes

1 tablespoon double-acting baking powder

1 1/2 teaspoons freshly grated lemon zest

1 cup well-chilled heavy cream plus additional cream or milk for brushing the shortcakes

1 teaspoon vanilla

1/2 Jar GOOD EATS Caramel Apple Pie Filling

Make the shortcakes:

Preheat the oven to 425°F. Into a bowl sift together the flour, 3 tablespoons of sugar, the baking powder, and a pinch of salt and stir in zest. In a bowl with an electric mixer beat 1 cup of the cream with the vanilla until it just holds soft peaks. Make a well in the center of the flour mixture, add the whipped cream, and with a fork combine the mixture until it just forms a dough. On a lightly floured surface knead the dough 6 times, or until it is just combined well, roll or pat it out 1/2 inch thick, and with a floured 4-inch cutter cut out a total of 6 rounds, gathering and rerolling the scraps. Brush the rounds with the additional cream or the milk and sprinkle them with the additional sugar. Bake the shortcakes on a greased baking sheet in the middle of the oven for 12 to 15 minutes, or until they are golden, transfer them with a spatula to a rack, and let them cool. Break each shortcake in half, arrange 2 halves on each of 6 dessert plates, and spoon the apple pie filling over them.