



In The Kitchen



PEACHES AND CREAM HOECAKES

HOSTED BY

Chef Steven McIntyre of Parker High School Culinary

SHOPPING LIST

HOECAKES

- ¼ cup Crisco shortening
- ¼ tsp baking soda
- ¼ cup sugar
- 1 ¼ cup buttermilk*
- 1 egg, beaten
- 1 tbsp melted Crisco shortening
- 2 cups peaches, peeled and diced
- 1 tbsp sugar
- 1 ½ cup self-rising cornmeal
- Vegetable oil
- 1 cup crushed pecans

PEACH-THYME SPREAD

- 2 ripe peaches, diced
- 1 tbsp brown sugar
- 4 thyme sprigs

WHIPPED CREAM

- 1 cup heavy cream
- 2 tbsp conf. sugar
- 2 tsp vanilla extract
- 1 pinch of salt

DIRECTIONS

Chef's notes

This makes 6 large or several mini hoecakes.

*If you don't have buttermilk, simply combine 1 cup whole milk with tbsp of distilled vinegar and allow to sit for 10 min.

Heat pan over medium heat and cover the bottom of the pan with enough vegetable oil to have a shallow fry. As the pan heats, combine the peeled peaches and sugar in a small bowl. Allow to marinate.

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DIRECTIONS CONCLUDED

Combine cornmeal, baking powder, and sugar in a medium bowl. Add buttermilk, egg, and melted shortening. Stir until everything is incorporated and moistened. The mixture should look similar to very wet sand. Pour $\frac{1}{4}$ cup (or 1 tbsp) of batter into the hot pan. As the first side cooks, add about $\frac{1}{2}$ to 1 tbsp of marinated peaches. Cook until golden brown and crispy. Once the first side is cooked, flip over and continue to cook on the other side. Once cooked, allow to drain on a paper towel-lined plate before serving.

To prepare your peach thyme spread, use a saucepan to combine peaches and sugar over medium heat. Cook for about 5 minutes. Allow the spread to cook, stirring occasionally. Remove the thyme sprigs and serve.

To make fresh whipped cream, use a chilled bowl to combine cold heavy cream, sugar, vanilla, and a pinch of salt. Using either a whisk or an electric beater, whip until soft peaks form.

To serve, arrange hoecakes and first layer with peach spread, then whipped cream and top with pecans.

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