Hazelnut Shortcakes with Plum & Raspberry Compote

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SHORTCAKES:

3/4 cup hazelnuts, toasted and skinned

1/3 cup sugar

2 cups all-purpose flour

1/2 teaspoon salt

1 tablespoon baking powder

4 ounces unsalted butter, cold, cut into pieces

1 cup heavy cream

PLUM COMPOTE:

7 whole plums, ripe, sliced 1/2 inch thick

3/4 cup sugar

2 teaspoons lemon juice

3 tablespoons unsalted butter

1/2 cup fresh raspberries

TOPPING:

1 tablespoon heavy cream

2 teaspoons sugar

WHIPPED CREAM:

1 1/2 cups heavy cream

1 tablespoon sugar

1/4 cup creme fraiche

1/2 teaspoon vanilla

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 6

1. SHORTCAKES: Preheat oven to 350°F. Coarsely grind hazelnuts and sugar in a food processor and add with flour, salt and baking powder. Pulse in the butter and slowly pour in the cream until the dough comes together. Pulse ONLY until it holds together - stop before the dough wraps itself around the blade.
2. Roll or pat the dough 1-inch thick. Thicker will produce softer shortcakes; thinner will be more crisp. Cut into 2 1/2 inch circles, or roll into a circle and cut wedges. Circles will hold together better; because the shortcakes are so tender, the ones cut into wedges may fall apart at the tapered end. Place shortcakes on a baking sheet, brush the tops with the TOPPING mixture then sprinkle with sugar. Bake them until golden brown - about 35 minutes.
3. COMPOTE: Combine plums, sugar and lemon juice in a saute pan and cook over medium heat until the sugar is dissolved. Stir in the butter and cook until the sauce thickens (and the plums are cooked through). Stir in the raspberries. Allow mixture to cool to room temp.
4. WHIPPED CREAM: Whip the cream with the sugar and vanilla until it reaches soft peaks. Add creme fraiche and continue to whip until the cream is thick enough (however you prefer it).
4. Split the shortcakes in half horizontally and place the bottom of each shortcake on a plate. Cover the shortcake with some whipped cream and then spoon some of the plum compote on top. Add the shortcake top half and serve.

Per Serving (excluding unknown items): 1030 Calories; 73g Fat (62.5% calories from fat); 10g Protein; 89g Carbohydrate; 4g Dietary Fiber; 205mg Cholesterol; 469mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 14 1/2 Fat; 2 1/2 Other Carbohydrates.