

Coconut cream shortcake

MAKES 10 SERVINGS

- 1 cup all-purpose baking mix (such as Bisquick)
- 3/4 cup sugar
- 1/3 cup sour cream or buttermilk
- 1/2 teaspoon coconut extract
- 3 eggs
- 3 cups sliced fresh peaches, nectarines, berries or diced fresh pineapple

- Sugar or honey
- 1 package (4-serving size) coconut cream or cheesecake-flavor instant pudding mix
- 2 cups whipping cream
- 1/4 cup chopped honey-roasted macadamias or slivered almonds
- 1/3 cup flaked coconut, toasted with the nuts

1. Generously grease and flour a 9-inch round cake pan (or use butter-flavored cooking spray and dust with extra biscuit mix; tap out excess).
2. In the smaller of two electric-mixer bowls, combine biscuit mix, sugar, sour cream, coconut extract and eggs. Blend at low speed of an electric mixer for 30 seconds, scraping sides of bowl. Beat 2 minutes on medium speed, scraping bowl occasionally. Pour into prepared cake pan.
3. Bake the thin layer in a preheated 350-degree oven for about 25 minutes, or until a toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Split layer horizontally, using a long-bladed serrated knife. This is very easily done, even if the layer is still quite warm, easier still if cooled.
4. Meanwhile, prepare the fresh peaches, berries or pineapple in a medium mixing bowl. Sprinkle with sugar or honey and stir; set aside for juices to draw.
5. Wash and dry the same mixer bowl as for batter; pour in the dry pudding mix. Add whipping cream (a pint carton) and beat on low speed of mixer. Let beaters drain into bowl, then remove and set creamy pudding aside.
6. Chop macadamias or almonds coarsely; toast if needed in a dry skillet or put in a pie plate alongside the flaked coconut and microwave until coconut is beginning to turn golden. Mix nuts and coconut together.
7. To assemble the shortcake, select a large dessert plate or small-footed cake stand. Place bottom shortcake layer in center of cake stand. Spread the shortcake base thickly with pudding-and-cream mixture. Sprinkle evenly with half the toasted coconut and nuts. Add a layer of the lightly sweetened fruit or berries. Crown with the other shortcake half and press down gently. Slather the top with remaining pudding-and-cream mixture. Sprinkle remaining toasted coconut and macadamias or almonds over the top pudding layer and more of the fresh fruit.
8. To serve, slice wedges with a serrated knife and stand each one vertically on dessert plates; spoon any remaining fruit and accumulated fruit juices over each serving. Cover remaining shortcake with plastic wrap and refrigerate. Keeps for another day much better than shortcake made with plain whipped cream.

Adapted from Bisquick Baking Mix

Nutrition Information (per serving)

Calories: 482	From fat: 200	Percentages of daily value based on 2,000-calorie diet.					
Total fat	22g	34%	Carbohydrate	69g	23%	Vitamin A	24%
Saturated fat	12g	58%	Dietary fiber	2g	6%	Vitamin C	6%
Cholesterol	120mg	40%	Sugars	22g		Calcium	6%
Sodium	774mg	32%	Protein	5g		Iron	3%