

Peach Shawtys by Isabella Renzi

Thumb print shortbread cookie with peach jam and caramel drizzle.

Shortbread Cookies:

2 C All-Purpose Flour

½ tsp Salt

½ C Powdered Sugar

1 tsp Vanilla Extract

2 Sticks Butter

1 tsp water

Mix flour, salt and powdered sugar. Add vanilla, butter, water. Pulse in food processor. Roll dough into disk, wrap in plastic wrap. Chill in fridge for 45 minutes. Roll, cut dough and bake on 375 F for 16 minutes.

Peach Jam:

2 lbs Peaches

2 tsp Lemon Zest

2 tbsp lemon juice

2 C Sugar

Peel and dice peaches. Add to pot with lemon zest and juice. Cook on medium/low heat for 15 minutes. Blend and add sugar. Cook for 40 minutes. Let cool before adding into cookies.

Caramel Drizzle:

1 C Sugar

¼ C Water

1 C Whipping Cream

Combine sugar and water. Bring to boil while stirring often. Cook for 10-15 minutes. Remove from heat. Add whipping cream. Boil for 2 minutes. Drizzle over cookies once cooled.