



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Roasted Peaches with Amaretti Crumble –**

**5 amaretti cookies (Italian macaroons; about ¾ oz. total)**

**3 tbl. whole almonds**

**2 tbl. unbleached all-purpose flour**

**1 ½ tbl. sugar**

**3 tbl. chilled unsalted butter, cut into ½ inch cubes**

**3 firm but ripe large peaches, rinsed, wiped clean of fuzz, halved and pitted**

**Vanilla ice cream**

- 1. Preheat oven to 350°F. Butter 11x7x2-inch glass baking dish. Combine cookies, almonds, flour, and sugar in processor. Using on/off turns, process until cookies and almonds are coarsely chopped. Add 3 tablespoons chilled butter to processor. Using on/off turns, process topping mixture until moist clumps form.**
- 2. Place peach halves, cut side up, in prepared dish. Spread topping over surface of each peach half (about 1 generous tablespoon for each), pressing lightly to adhere and leaving 1/4-inch plain border.**
- 3. Bake peaches until tender when pierced with knife and topping is golden brown, about 35 minutes. Cool slightly. Transfer 1 warm roasted peach half to each of 6 plates. Serve with scoop of vanilla ice cream alongside.**

***Credit: Bon Appetit***