

Roasted Peaches with Amaretti Crumble

Ingredients:

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

Directions:

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.

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.

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