

BAKED DONUT PEACHES



Moderate



40 minutes



Dessert



04 servings

INGREDIENTS

4 donut peaches rinsed well, patted dry with a paper towel
1 tablespoon butter
3 tablespoons honey
1 teaspoon ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon sea salt
1 teaspoon vanilla extract
2 tablespoons brown sugar
2 tablespoons finely chopped almonds



COOKING STEPS

Preheat the oven to 350 degrees F. Prepare a 9-inch by 9-inch baking dish by spraying with non-stick cooking spray or a knob of butter.

Heat a small saucepan over on medium-low heat. Melt the butter and remove from the heat. Add the honey, cinnamon, ginger and salt. Then stir or whisk to combine and dissolve the salt. Stir in the vanilla extract to fully combine.

Place the peaches in the sauce and generously coat both sides. Place the peaches in the prepared baking dish.

Pour the sauce on the peaches in the baking dish. Sprinkle the tops of the peaches evenly with the brown sugar and almonds. Bake for 30 minutes until sauce caramelised.

Serve warm or cold with whipped cream, ice cream or yogurt and sauce on top.