

Idiot's Kitchen Recipe – Roasted Peaches with Biscotti & Pistachio Stuffing

Recipe from www.idiotskitchen.com – Adapted from the Minneapolis Star Tribune



Ingredients:

3 large ripe peaches
3-4 almond biscotti, crushed (about $\frac{3}{4}$ cup)
 $\frac{1}{3}$ cup pistachios, shelled and chopped
 $\frac{1}{4}$ cup brown sugar, lightly packed
 $\frac{1}{8}$ teaspoon five spice powder
1 egg, lightly beaten
Water
Whipped Cream, Yogurt, or Ice Cream for topping (optional)

Preheat the oven to 350 degrees.

In a small bowl, combine 3-4 crushed almond biscotti cookies and $\frac{1}{3}$ cup of chopped pistachios. Add $\frac{1}{4}$ cup of brown sugar and $\frac{1}{8}$ teaspoon five spice powder.

Note: if you can't find five spice powder, you can substitute a pinch each of cinnamon, cloves, and ginger.

Add 1 lightly beaten egg and stir to combine all of the ingredients.

Cut 3 large ripe peaches in half and remove the pit. Use a small spoon to carve out a slightly bigger cavity in each peach half.

Spoon the stuffing into the peaches and place them in a baking dish with high sides. Pour water around the peaches so that it covers about $\frac{1}{4}$ inch in depth.

Bake at 350 degrees for 20 minutes or until tender. The peaches should give a little when you try to pick them up with kitchen tongs.

Serve warm either plain or with a dollop of whipped cream, yogurt, or ice cream.

Serves 6.