

Idiot's Kitchen Recipe – Baked Stuffed Peaches

Recipe from www.idiotskitchen.com



Ingredients:

4 ripe peaches
1 cup oats (old fashioned, not instant)
¼ cup brown sugar
¼ cup flour (gluten free is fine)
pinch salt
¼ cup pecans, chopped
4 Tablespoons butter (½ stick), melted
Vanilla Ice Cream for topping

Preheat the oven to 350 degrees.

In a medium bowl, combine 1 cup oats, ¼ cup brown sugar, ¼ cup flour, and a pinch of salt. Add ¼ cup of chopped pecans and stir to combine.

Melt 4 Tablespoons of butter and pour it over the dry ingredients. Stir until moistened and well combined.

Cut 4 peaches in half and remove the pits. Use a spoon to carve out a little extra to make a small bowl where the pit was. Fill the peaches with the stuffing making a little mound on the top of each peach half.

Pour ½ cup of water into the pan around the base of the peaches to keep them moist while baking.

Bake at 350 degrees for 20 minutes until soft and golden brown. Serve warm from the oven, topped with vanilla ice cream.

Makes 4 servings.

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