

K's Kitchen: Incredible summer dessert

By Kathryn Reed

You'll want to devour this dessert. It's decadent, delicious and divine.

Having a cordial with dessert is rather common, especially at restaurants. This concoction is the libation and dessert in one.

With peaches being so wonderful right now, this is the perfect way to end a summer dinner. It would be just as easy to grill the peaches, which would also give it a slightly different taste than the oven.

It's fast, so if you are serving it to guests, you will not be taken away from the party for long.



Amaretto and Peaches

5 peaches, halved and pitted

1 T butter

$\frac{1}{2}$ C Amaretto

$\frac{1}{4}$ C brown sugar

1 tsp vanilla

Vanilla ice cream, optional

Heat the butter, Amaretto, sugar and vanilla in a small

saucepan until the sugar is dissolved. Remove from heat.

Baste the peach halves with the sauce. Place them cut side down in a pan. Cook in 350-degree oven. Turn after a few minutes, when peaches start to soften and skins begin to lightly shrivel. Then fill pit area with more sauce. Bake until liquid is absorbed.

Serve with ice cream. Spoon a little sauce onto each peach.