

From Brooke's Kitchen: Grilled Peaches



With local peaches at their peak, this is one of my favorite easy summer desserts. And since it's still hot out, why heat up the kitchen? Fire up the grill instead! These grilled peaches come together in just a few minutes.

—Brooke

Ingredients:

- 3 peaches, halved and pits removed
- 3 tablespoons light brown sugar
- ½ tablespoon ground cinnamon
- 1 tablespoon unsalted butter, melted

Optional Toppings:

- Vanilla ice cream
- Maple syrup

Directions:

1. Preheat the grill to medium-high heat.
2. Cut peaches in half and remove the pits. Set aside.
3. Melt the butter.
4. Mix together the brown sugar and cinnamon in a small bowl.
5. Brush the cut side of the peaches with melted butter.

6. Place the peaches on the grill, cut side down. Grill for about 3 minutes, then flip.
7. Sprinkle the brown sugar and cinnamon mixture over the peaches.
8. Cook for an additional 2–3 minutes, or until the peaches are slightly soft and the sugar and cinnamon topping starts to caramelize.
9. Remove from the grill and place on serving plates or bowls.

Brooke's Tip: Peaches are incredible with vanilla ice cream. I put one scoop on top of the peaches, drizzle with maple syrup, and add a little extra cinnamon sugar topping.

Dig in, and I hope you enjoy!