

Stuffed Baked Peaches

By Diana Rattray, About.com

A recipe for baked and stuffed peaches with macaroon cookie crumbs and sugar.

Ingredients:

6 large firm peaches, or canned halves
2 tablespoons butter
1 1/2 tablespoons sugar
3/4 cup macaroon cookie crumbs
1 egg yolk, beaten
1 tablespoon cognac or juice
4 teaspoons sweet sherry or apple juice
1/4 cup water

Preparation:

Peel peaches, cut in half, remove pits. Scoop out a little pulp to enlarge hollow. Mash pulp. Cream butter and sugar, and mix with crumbs, peach pulp, egg yolk and cognac. Stuff peaches. Arrange in a buttered baking dish and sprinkle 1 teaspoon sherry on each. Pour the water into the dish; bake at 350 degrees F. for 20 to 25 minutes*, or until peaches are tender but still firm.

*If using canned peaches, bake 15 minutes.