

Baked Peaches with Pistachios

Makes 4 servings

July
(Cooking for the Family)

4 peaches

Filling:

½ cup coarsely chopped pistachios
½ cup almond flour
2 tbsp sugar
¼ tsp Chinese five-spice powder
2 tbsp butter, melted

1 cup fresh orange juice
2 tbsp orange juice concentrate (optional)
Zest of one lemon, in long, thin strands



1. Preheat oven to 400°F.
2. Cut each peach in half and carefully remove the pits. Place peach halves in an oven-safe dish, cut side up.
3. Combine all filling ingredients and mix to make a crumbly mixture. Pile the filling mixture onto the peach halves. Combine orange juice, orange juice concentrate and zest. Pour around peaches and bake until peaches have softened, about 15 – 20 minutes. Serve warm or at room temperature.

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