

## Amaretto-glazed Stuffed Peaches Peach Ice Cream

### Ingredients:

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10 ripe but firm peaches

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6 oz Amaretti cookies

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5 tbsp soft butter  
5 tbsp confectioner's sugar  
2 egg yolks  
¼ cup Amaretto liqueur

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¼ cup Amaretto liqueur  
2 cups dry white wine

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Peach ice cream

### Preparation:

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**1** Preheat the oven to 350°F. Cut the peaches in half, removing the stone. Scoop out a little of the central flesh to make a larger hole for the stuffing. Chop this flesh finely and set aside.

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**2** Crush the cookies finely

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**3** Cream the butter and sugar until smooth. Stir in the chopped peach flesh, the egg yolks and the Amaretto liqueur with the Amaretti crumbs.

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**4** Butter a baking dish that is just large enough to hold the peach halves in a single layer. Stand the peaches in the dish and spoon the stuffing into them. Mix the liqueur and the wine, pour over the peaches and bake for 25 minutes or until the peaches are tender. Keep spooning the liquid over the peaches during the baking.

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**5** Serve with the ice cream, covering the peaches with the remaining liquid.