

Buttery Baked Peaches

Ingredients:

- 3 large ripe peaches, halved and pits removed
- 2 tablespoons salted butter
- 2 tablespoons light brown sugar
- 1/4 teaspoon ground cinnamon
- Vanilla ice cream, whipped topping, or caramel sauce for serving



Directions

1. Preheat oven to 375°F.
2. Place peaches in a baking pan, cut side up.
3. Divide butter into 6 equal pieces. Place one piece on each peach half.
4. Combine brown sugar and cinnamon in a small bowl. Sprinkle evenly over peaches.
5. Bake 8–12 minutes or until just brown.
6. Serve warm and top with ice cream, whipped topping, or caramel sauce, if desired.

Makes 6 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.