
Peach Surprise

Jean Lauer

Nettles Island Cooking in Paradise - 2014

6 ripe peaches

12 ounces Mascarpone cheese

1 package biscotti (plain)

3 ounces Amaretto liqueur

Cut the peaches in half. Place them in a 9x12 inch baking dish.

In a bowl, crumble the biscotti biscuits and mix with the Mascarpone cheese. Mix well.

Add the Amaretto and mix well.

Spoon the mixture into the peach halves.

Bake at 350 degrees for 15 minutes.

Dessert

Per Serving (excluding unknown items): 1536 Calories; 157g Fat (91.6% calories from fat); 18g Protein; 14g Carbohydrate; 0g Dietary Fiber; 468mg Cholesterol; 204mg Sodium. Exchanges: 2 1/2 Lean Meat; 30 Fat.