

Baked Peaches To Rodhakino Sto Furno

It is summer her in New England and the peaches are arriving fresh at the market, the smell is overwhelming. I decide to buy a dozen of those sweet smelling, fuzzy rose colored fruits. Well, I get home and eat a couple that day my wife has one of them as well.

In the next couple of days we eat a few more, but by now the remainder are getting really ripe, oh what to do?

Remembering my Papou, He never wasted a thing, especially in my Dads old diner.

Here is what he did with leftover fruit, the customers loved it and we did too!

Fill a 9" buttered pie pan with 6 Peaches
Sliced into 1/2 inch thick pieces

Sprinkle over Peaches and toss:

1 tsp. Cinnamon
2 tbsp Honey
2 tbsp flour
Pinch of salt

In a Saucepan Melt:

1/4 cup Butter
1/2 cup olive oil

Add the following:

1 cup Sugar
1 cup Flour
1 egg, unbeaten
Pinch of salt
1/2 cup slice almonds

Mix well & pour over peaches

Bake 350 degrees for 45 minutes to an hour

Serve with:

Yoghurt honey cream

1/2 cup whole milk Greek yoghurt or Lebani cheese
1 cup Heavy cream
1/4 cup honey

Whip all ingredients together until thick but not stiff