



Honey Grilled Peaches

SERVES: 8 | TOTAL TIME: 30 MINUTES

INGREDIENTS

- 8 large peaches
- 6 tbsp honey
- Pinch of cinnamon
- Pinch of salt
- Yoghurt or ice-cream to serve

DIRECTIONS

1. Preheat barbecue or grill pan on high.
2. Cut peaches in half and remove the stone.
3. Whisk honey, cinnamon and salt together in a shallow bowl. Dip each peach half into the honey mixture until it is coated.
4. Place peach halves cut side down on the grill and cook for 3 to 4 minutes or until grill marks are showing. Flip and cook for a further minute on the other side.
5. Remove from grill and serve with yoghurt or ice-cream.