

## Ingredients

### ***Cinnamon Toast Brioche Crumbs***

4 slices brioche bread, torn or pulsed into fine crumbs (about 2 cups of crumbs)  
4 tablespoons salted butter, melted  
2-5 tablespoons cinnamon sugar (made to your taste)

### ***Browned Butter Grilled Peaches***

4 tablespoons salted butter  
2 tablespoons honey  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
4 ripe, but firm peaches, halved and pit removed  
vanilla bean ice cream, for serving

## Instructions

1. To make the cinnamon toast crumbs. Preheat the oven to 350 degrees F. Line a baking sheet with parchment. To the baking sheet, add the breadcrumbs, butter, and cinnamon sugar, toss to coat the crumbs. Transfer to the oven and bake 10-15 minutes, until toasted. Watch closely to ensure they are not burning.
2. To make the browned butter. Add the butter to a skillet set over medium heat. Allow the butter to brown until it smells toasted and is a deep golden brown, about 3-4 minutes. Stir often. Remove from the heat and transfer the butter to a heat-proof bowl. Stir in the honey, vanilla, and cinnamon. The butter can be used immediately or cooled completely and stored for up to 1 week. Serve at room temperature.
3. To grill the peaches. Preheat your grill or grill pan to medium-high heat and brush the grates with oil. Grill the fruit for 2-3 minutes or until light char marks appear, flip and grill another 2-3 minutes. Remove from the grill and immediately drizzle/spread each peach half with browned butter. Serve topped with vanilla ice cream and a generous sprinkle of cinnamon toast crumbs. ENJOY!



grilled peaches with browned  
butter and cinnamon “toast”  
brioche crumbs