



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | [spoonandwhisk.com](http://spoonandwhisk.com)

**Grilled Summer Peaches  
with Maple Sesame Toasted Oats and Vanilla Bean Ice Cream**

Serves 6

Summer stone fruits are one of nature's finest gifts! So let's celebrate the season with some grilled summer peaches! Grilling peaches brings out their sweet juices while the warm, slightly charred flavor pairs perfectly with cold, vanilla bean ice cream. Prep the maple sesame toasted oats beforehand to quickly assemble this easy weeknight dessert.

**Ingredients:**

3 cups old fashioned oats	1/2 cup extra virgin olive oil
1/2 cup white sesame seeds	1/4 cup tahini
1/2 cup black sesame seeds	1 teaspoon vanilla extract
1 cup chopped pecans	1/2 teaspoon sesame oil
1 cup unsweetened coconut flakes	6 peaches, halved and pitted
1 teaspoon cinnamon	3 tablespoons vegetable oil, for brushing peaches and grill grates
1/4 cup packed light brown sugar	Vanilla bean ice cream, for serving
1/4 teaspoon Kosher salt	Flake salt, for finishing
3 tablespoons unsalted butter	
1/2 cup pure maple syrup	

**Directions:**

1. Make the toasted oats. Preheat the oven to 350°F. Line a rimmed baking sheet with parchment paper.
2. In a large bowl, combine the oats, white and black sesame seeds, chopped pecans, coconut flakes, cinnamon, brown sugar, and salt.
3. In a small, microwave-safe bowl, heat the butter until melted, roughly 30 seconds. In a medium bowl combine the maple syrup, olive oil, tahini, vanilla, sesame oil, and melted butter. Stir until combined.
4. Pour the maple syrup mixture over the dry ingredients. Use a wooden spoon to toss the dry ingredients until all are coated.
5. Spread the sticky oat mixture evenly over the prepared baking sheet and bake until golden brown, roughly 25-30 minutes. Toss occasionally to break up any large pieces, and to ensure even roasting. Remove from heat and set aside.
6. Meanwhile, oil the grill grates. Heat the grill to high. Brush the flesh of the peaches with the vegetable oil.
7. Grill the peaches, cut side down, until softened, 3-5 minutes. Use grill tongs to test and lift one peach to ensure grill marks are present, and that the flesh has slightly caramelized. Remove the peaches with grill tongs.
8. Serve the peaches topped with the maple sesame toasted oats mixture, vanilla ice cream, and a sprinkle of flake salt.