

Peach and Nectarine Skillet with Tropical Granola and Coconut Gelato

Recipe courtesy of Bren Herrera

Ingredients:

1 stick butter, melted
½ cup + 1 tablespoon organic coconut sugar, divided
½ cup light brown sugar
1 tablespoon all purpose flour
2 heaping teaspoons garam marsala
2 teaspoons vanilla extract
¼ cup Grand Marnier or any orange liquor
Sea salt to taste
1 cup chopped hazelnut, toasted
4 fresh peaches, cut into ½ inch wedges
4 fresh nectarines, cut ½ inch wedges
1 -1/4 cup tropical granola with shredded coconut
2 teaspoons orange zest
1 pint coconut gelato
Fresh mint or basil for garnish

Garam masala (you can make your own)

Cumin

Coriander

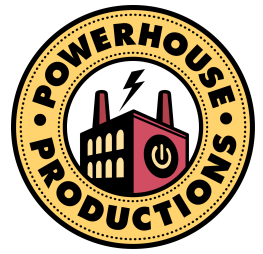
Cardamom

Black pepper

Cinnamon

Nutmeg

Cloves



Method:

1. Preheat your oven to 450 degrees.
2. Over medium heat melt butter in a cast iron skillet, stir in the sugars and add flour stirring making sure not to clump. Add the garam masala spices and stir in vanilla extract and orange liquor. Season with salt to taste.
3. Add in toasted hazelnuts and give it a nice stir to blend all the ingredients.
4. Add the peaches and nectarines to the skillet and stir long enough to coat evenly in the brown butter mixture.
5. Remove from heat and evenly cover with granola and remaining coconut sugar. Reduce the oven to 300 degrees and bake your skillet for 20-25 minutes until granola is toasted and the fruit is bubbly and soft.
6. Remove from the oven and evenly sprinkle with orange zest.
7. Serve al la mode with coconut gelato and fresh mint or basil.