

Peaches and Cream Pannini

These delicious treats are a great way to enjoy summer's freshest fruits. Make them for breakfast, as a snack or even dessert (with a little vanilla ice cream!)

Per Serving (multiply as necessary for the number of people you want to serve):

- 2 slices of French or Italian bread, cut about 1" thick
- 2 tablespoons whipped cream cheese
- 1 tablespoon brown sugar
- fresh peach slices (about 4-6 slices)
- soft butter
- powdered sugar (for dusting)

Spread each slice of bread with cream cheese. Sprinkle brown sugar over the cream cheese (or drizzle with honey!).

On one piece of bread, arrange peach slices in a single layer on top of the cream cheese and brown sugar. Top with the other piece of bread.

Spread butter on the outside of the bread slices and place on a heated pannini pan or in a heated skillet. Cook approximately 5-7 minutes or until the bread is nicely toasted. (If cooking in a skillet, turn after about 3 minutes or when the bottom is golden, press down on the pannini with a spatula as the other side cooks).

Remove from pan, sprinkle with powdered sugar, slice and serve!

NOTE: The peaches will be very hot after you take them off the heat. Let cool a few minutes before taking your first bite!