

Peach Parfait with Salted Graham Cracker Crumble

Servings: 4

Source: Bon Appetit August, 2016

Ingredients

- 5 graham crackers, finely crushed
- $\frac{1}{3}$ cup flour
- 1 tsp kosher salt
- $\frac{1}{4}$ cup + 1 tsp sugar, divided
- 6 tbsps unsalted butter, melted
- 2 tbsps butter
- 2 ripe peaches, cut into $\frac{1}{8}$ " wedges
- 2 tbsps light brown sugar
- 1 tbsp + 1 tsp fresh lemon juice, divided
- 1 cup fresh raspberries
- 1 cup heavy cream

Method

Preheat oven to 325. Pulse graham cracker crumbs, flour, salt and $\frac{1}{4}$ cup sugar in a food processor until finely ground. Transfer to a medium bowl and add melted butter; mix until a few large clumps form. Spread out crumble on a rimmed baking sheet and bake, shaking once, until golden, 12-15 minutes. Let cool.

Meanwhile, toss peaches, brown sugar and 1 tbsp lemon juice in a medium bowl. Heat remaining 2 tbsp butter in a large skillet over medium; cook peaches, tossing often, until sugar is dissolved and peaches are soft, about 5 minutes. Let cool slightly.

Mash raspberries with a spoon in a small bowl, then mix in remaining 1 tsp sugar and remaining 1 tsp lemon juice. Let sit 5 minutes for raspberries to soften.

Beat cream in a medium bowl to medium-soft peaks. Divide warm peaches among bowls and top with whipped cream, raspberries, and graham cracker crumble.

2 graham cracker squares = 1 graham cracker

Don't need fabulous peaches, like Pence Farm for this. The cooking would mellow out "regular" peaches. Fab peaches are wasted in this.