

Spiced Peach Sundaes

Servings: 8

Source: Bon Appetit June, 2000

Ingredients

- ¼ Unsalted Butter
- 6 Dark Brown Sugar, Packed
- 1 teaspoon Vanilla
- ½ teaspoon Ground Cardamom
- ⅛ teaspoon Ground Nutmeg
- 2½ lbs. Ripe Peaches, Pitted, Cut Into ¼ Inch Thick Slices
- ½ gal Vanilla Ice Cream
- Whole Pecans, Toasted
- Sweetened Whipped Cream

Method

Melt butter in heavy large skillet over medium heat. Add brown sugar; stir to blend. Add vanilla, cardamom and nutmeg. Stir 1 minute. Add peaches; toss gently to coat. Cook until sugar mixture melts and peaches are tender but do not fall apart, tossing occasionally, about 5 minutes. (Can be made 8 hours ahead. Cover; chill. Rewarm over low heat before using).

Place 2 scoops ice cream in each of 8 bowls. Spoon peach mixture over ice cream, dividing equally. Garnish with pecans and whipped cream.