



Ingredients:

- 4 peaches, halved and pitted
- 2 tablespoons clover honey
- 1 cup soft cream cheese with honey and nuts
- 1 tablespoon vegetable oil

Grilled Peaches and Cream

Makes: 8 servings
Prep Time: 15 minutes
Cook Time: 8 minutes

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Directions:

1. Preheat a grill for medium-high heat.
2. Brush peaches with a light coating of oil.
3. Place pit side down onto the grill. Grill for 5 minutes, or until the surfaces have nice grill marks.
4. Turn the peaches over, and drizzle with a bit of honey. Place a dollop of the cream cheese spread in the place where the pit was.
5. Grill for 2 to 3 more minutes, or until the filling is warm.
6. Serve immediately.

Recipe courtesy of Allrecipes.com.

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