

# CLEO'S HONEY-KISSED PEACHES WITH CINNAMON WHIPPED CREAM

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Here is an easy yet delectable dessert that Marc and I like to make during the final days of summer. Peaches are still plentiful in our local markets, piled high and priced right. Don't miss your chance to enjoy these last sweet, juicy tastes of summer while you still can. ~ Cleo

Serves 4

## Ingredients:

4 ripe yellow peaches  
4 tablespoons honey  
1 cup very cold heavy cream  
3-4 tablespoons granulated sugar (or sugar-free substitute)  
1/2 teaspoon ground cinnamon (or try ginger, if you prefer)

**Directions:** Peel the peaches and cut the flesh into bite-sized pieces. Toss with honey to coat. Spoon into glass goblets and chill for 30 minutes to an hour (no more). Serve with a dollop of cinnamon-infused whipped cream.

To make the infused whipped cream, simply place the very cold heavy cream, sugar, and cinnamon (or ginger if you prefer) into a chilled bowl\* and beat with an electric mixer. The cream will thicken as you beat it. When it forms stiff peaks, you're done. Do not over-beat or you will begin to break the whipped cream down and (eventually) make butter!

\*Tips: Using very cold cream along with a chilled bowl and beaters will give you the best results. Use a metal or Pyrex glass bowl (never plastic) and place it, along with your mixer's beaters, into the refrigerator for 15 to 30 minutes before whipping the cream.

*Eat with joy! ~ Cleo*

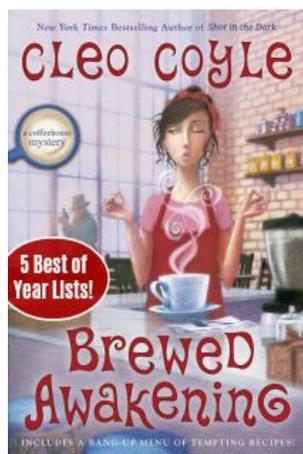
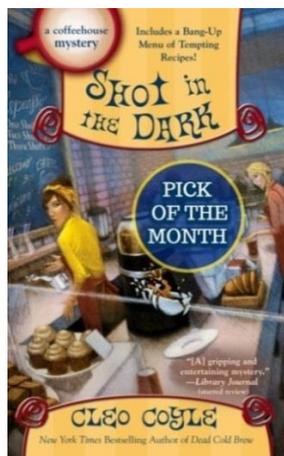


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