



lattice cutter

Amaretti Peach Puffs

- 2 cans cling peach halves, drained *or***
- 6 fresh freestone peaches, peeled and halved**
- 12 amaretti cookies**
- amaretto liquor**
- 1 beaten egg**
- 2 sheets pastry puff dough**
- 1-12 ounce jar dulce de leche caramel**

amaretti cookie



Cut pastry puff dough sheets like the diagram below. Set pieces 1-12 on a parchment covered cookie sheet. Set pieces 13, 14, & 15 aside. Dip an amaretti cookie into amaretto liquor and place in the hollow of a peach half. Place in the middle of a pastry puff square, round peach side up. Use lattice cutter to cut strips 13, 14 & 15. Cut each strip into 3 pieces and opening up the lattice place over peach half, pressing down lightly to caress peach.

Brush lattice with beaten egg and repeat the process until you have completed all 12 puffs. Place into 400 degree preheated oven for about 10-15 minutes, or until nice and golden. Place on serving plate or platter.

In small frypan, gently heat the dulce de leche caramel then drizzle over the peach puffs. Serve warm.

pastry sheet #1

1	2	3
4	5	6
7	8	9

pastry sheet #2

10	13	14	15
11			
12			

If you like, you can make these with circle cutters, just make sure that the top is large enough to form around the peach. Cut the long strips, then cut the circles. (shown above)