

Toffee, Pecan, and Peach Crisps

Ingredients

- 6 large peaches (about 3 1/2 pounds), peeled, halved, pitted, each half cut into 6 wedges
- 1/4 cup sugar
- 1 tablespoon vanilla
- 2 tablespoons orange juice
- 1 1/2 teaspoons finely grated orange peel
- 1 teaspoon finely grated lemon peel
- 1 cup plus 2 tablespoons toffee bits
- 1/2 cup chopped pecans
- 6 tablespoons all-purpose flour
- 4 1/2 tablespoons chilled butter, cut into 1/2-inch cubes
- Vanilla Ice Cream

Preparation

Place first 6 ingredients in a large bowl; toss to coat. Let stand at room temperature 30 minutes, tossing occasionally.

Preheat oven to 350 degrees. Place toffee bits and next 3 ingredients in processor. Using on/off turns, process topping until moist clumps form. Divide peach mixture among six 1 1/4-cup ramekins or custard cups. Place ramekins on baking sheet. Sprinkle topping over peaches in ramekins, dividing equally.

Bake crisps until juices bubble thickly and topping is crisp, about 1 hour. Cool slightly. Serve with vanilla ice cream.