



Roast Stone Fruit

Ingredients

- 12-14 stone fruit
(peaches, nectarines, apricots, whatever you like)
- ¼ cup honey
- ½ teaspoon vanilla bean paste
- ¼ teaspoon sea salt flakes
- ¼ teaspoon ground cinnamon



Method

1. Preheat the oven to 200C (fan forced oven).
2. Halve and pit the stone fruit and place them on a medium size baking tray. Add the balance of the ingredients and lightly toss about until the fruit is well covered by the other ingredients.
3. Make sure the fruit is sitting with their cut side up in the tray and then pop them into the oven to roast for 25 minutes or until they are slightly browned around the edges.
4. Allow to cool a little before serving with quality ice cream, yoghurt, on top of your breakfast cereal or porridge, making sure not to forget to add the extra juices from the bottom of the tray.