

FROM CAN TO PAN – RECIPES EPISODE 10

RECIPE 1: PEACH AND CHOC-CHIP CUPS

Ingredients:

Canned peaches,
Vanilla essence
Choc-Chip cookies, crushed
Cinnamon
Butter
Brown Sugar

Method:

1. Combine canned, drained peach slices with a little vanilla essence and ground cinnamon into individual serving dishes. (can even use beautiful tea cups - just make sure they are oven-proof)
2. Top with crushed choc-chip cookies.
3. Top that with a little butter and brown sugar.
4. Cook in a moderate oven until the sugar melts and the peaches are heated through



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RECIPE 2: PUFF PASTRY PEARS AND APRICOTS

Ingredients:

Canned pear halves
Canned apricot halves
Puff Pastry
Brown Sugar
Icing Sugar

Method:

1. Place canned, drained pear and apricot halves on pieces of ready-rolled puff pastry, roll edges of the pastry to meet the pears.
2. Sprinkle with brown sugar.
3. Bake in very hot oven until pastry is puffed and golden.
4. Serve dusted with sifted icing sugar.



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