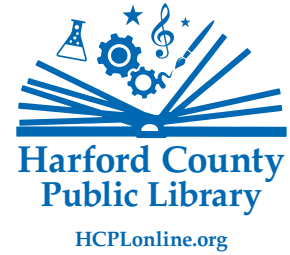




in  
partnership  
with



## PEACH AND CHERRY ENCHILADAS

SERVES 3-6

Wow, what summertime fun we have going on here. Peaches and cherries are generally both in good supply at the summer farmers' markets, and they pair up beautifully in this Hispanic-themed, crepe-like dessert.

### INGREDIENTS

4 tbsp white sugar  
1 tsp cinnamon  
3 cups sliced or diced peaches  
2 cups pitted cherries, quartered  
6 (8-inch) flour tortillas  
½ cup softened butter  
½ cup honey  
½ cup brown sugar  
¼ cup dark rum  
¼ cup heavy cream  
Whipped cream or ice cream for  
topping

### DIRECTIONS

- 1 | Preheat the oven to 350°F.
- 2 | Mix together the white sugar and cinnamon. Place the peaches and cherries in a bowl and toss with the sugar-cinnamon mixture.
- 3 | Place a tortilla on a plate and spoon one-sixth of the fruit along the middle. Roll up the tortilla and place, seam side down, in a lightly buttered baking dish. Repeat for the other five tortillas.
- 4 | In a small pot, combine the softened butter, honey, brown sugar, rum, and heavy cream and bring to a boil, whisking constantly. Reduce heat and, stirring frequently, continue cooking for 3 minutes.
- 5 | Pour sauce evenly over the tortillas. Cover the baking dish with aluminum foil and bake for 15 minutes. Remove foil from the baking dish and bake for another 5 minutes.
- 6 | Serve enchiladas warm, topped with ice cream or lightly whipped cream.