

Grilled Peaches with Vegan Mascarpone

Dietary Needs: Vegan, Vegetarian, Gluten-Free, Dairy-Free

Prep Time: 30 min

Difficulty Level: Easy


Servings: 5

Overnight yes/no: Yes






Ingredients:

 Available for purchase in the PureFormulas Store

- 5 peaches
- 2 TBSP coconut oil (melted) 

Ingredients for the vegan mascarpone:

- 1 ½ cups cashews (soaked overnight) 
- ½ cup coconut cream
- Juice of 1 lemon
- 3 TBSP maple syrup 
- 2 tsp vanilla extract 
- Pinch of salt

Directions:

1. Make vegan mascarpone by blending all ingredients in a blender until smooth.
2. Slice peaches, and remove all pits.
3. Brush each peach slice with coconut oil, and grill peaches skin side up until they soften and begin to brown lightly.
4. Serve peaches warm, and top with mascarpone.