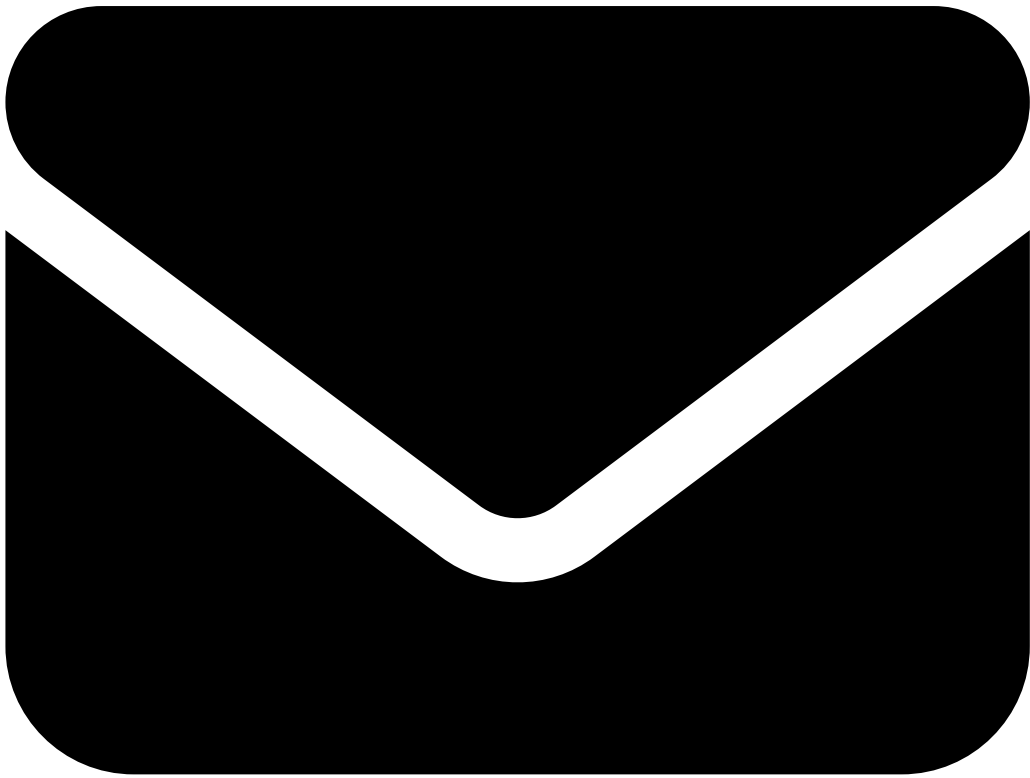


Italian Amaretti Stuffed Summer Peaches

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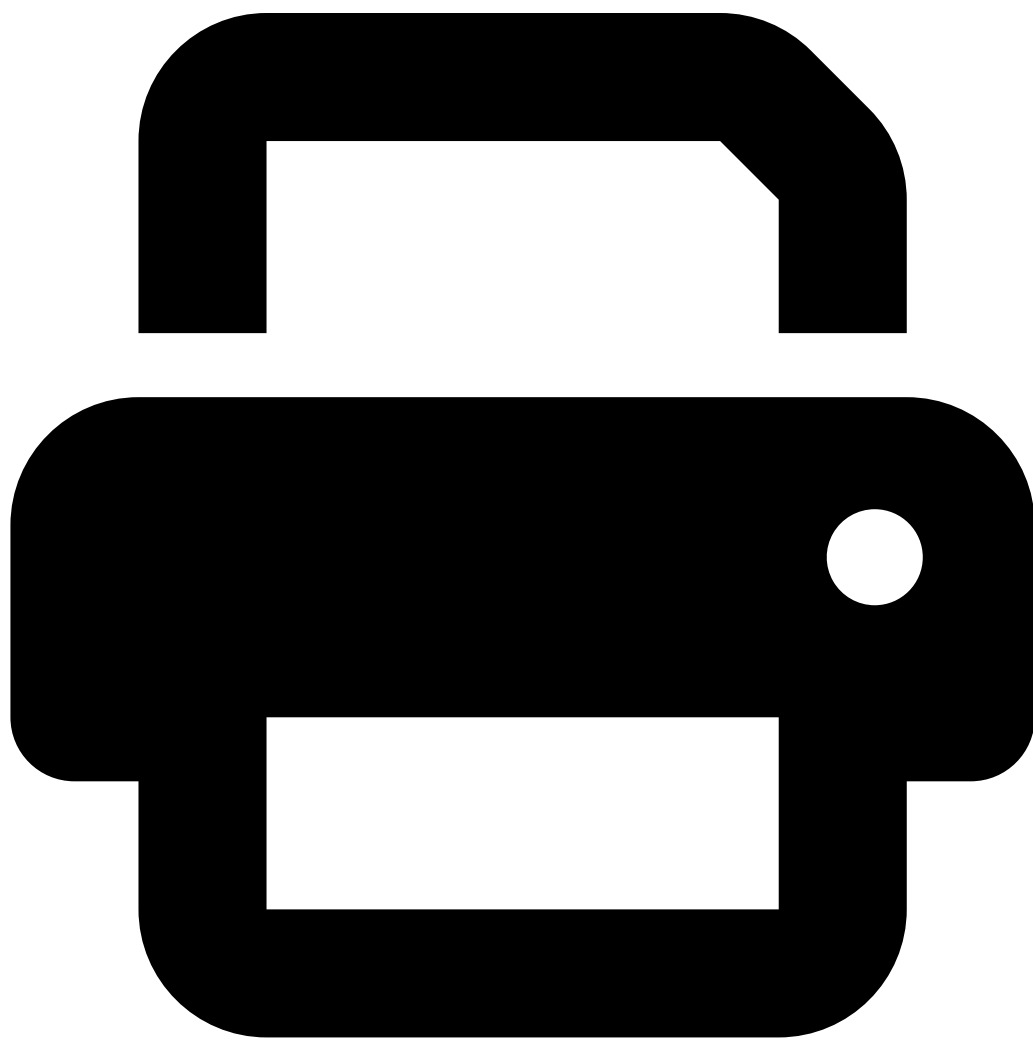
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One of my favorite ways to celebrate ripe summer peaches is by baking them the Italian way—stuffed with crushed amaretti cookies and just a touch of liqueur. Baked peaches like these remind me of the simple yet elegant desserts my family would enjoy after a long summer dinner. The warm aroma of bubbling peaches and toasted almonds fills the kitchen—with Italian sweetness that doesn't need much fuss to shine.

I'm using just four peaches here, perfect for a cozy gathering or an effortless dinner finale. The amaretti bring a delicate crunch and deep almond flavor, enriched with a splash of liqueur and a bit of butter. Whether you serve them warm with gelato or enjoy them at room temperature with a spoonful of whipped cream, they feel both nostalgic and just a little indulgent.

Things to Know About Italian Amaretti Stuffed Summer Peaches

1. Choose ripe but firm peaches:

You want peaches that are sweet and juicy, but not overly soft—so they hold their shape during baking.

2. Amaretti cookies bring classic Italian flavor:

These crisp almond cookies are key to the flavor. They add crunch, sweetness, and that signature almond taste. You can use store-bought or homemade.

3. A splash of liqueur adds depth:

Traditional recipes often include Amaretto, Marsala, or even a bit of rum or vin santo. It enhances the almond flavor and gives the filling a little richness.

4. A Northern Italian favorite:

This dessert is popular in regions like Piedmont and Lombardy, where both peaches and almonds grow abundantly.

5. Cocoa powder or chopped chocolate is optional—but authentic:

Some Italian Nona's add a teaspoon of cocoa or chocolate to the filling for a subtle bittersweet note. Try it if you like a hint of chocolate. I always do.

6. Perfect warm or room temp:

These peaches are lovely right out of the oven with gelato, but just as delicious cooled down as a rustic midday treat.

7. Easily doubled for a crowd:

Got more peaches? This recipe scales beautifully. You can make a whole trayful for a summer party or family dinner.

Ready to bring a little rustic Italian magic to your summer table?

Give these Italian amaretti stuffed summer peaches a try.

When you make them, tag me on Instagram or leave a comment below—I love seeing your creations!

And if you're looking for more ways to celebrate peach season (or summer fruit in general), don't miss my Fresh Italian Summer Plum Cake or Rustic Roasted Pepper Salad—they're both perfect for warm-weather meals.

Recipe: Italian Amaretti Stuffed Summer Peaches



These Italian Amaretti Stuffed Summer Peaches are a classic Italian dessert that celebrates the best of fresh summer fruit. Juicy peaches are filled with a buttery mixture of crushed amaretti cookies, then baked until tender and lightly caramelized. Simple to prepare yet elegant enough for entertaining, this easy peach dessert is perfect served warm with whipped cream, mascarpone, or vanilla gelato.

- 4 ripe but firm peaches (halved and pitted)
- 12 amaretti cookies (crushed finely)
- 2 tablespoons sugar
- 2 tablespoons unsalted butter (melted)
- 1 egg yolk
- 2 tablespoon unsweetened cocoa powder or finely chopped chocolate

- 1 tablespoons sweet liqueur like Amaretto or Marsala
- Pinch of cinnamon
- Butter for greasing the baking dish

1. Preheat oven to 350°F (175°C). Lightly butter a baking dish large enough to fit the peach halves snugly.
2. Prepare the filling: In a bowl, mix crushed amaretti cookies, sugar, melted butter, egg yolk, cocoa powder (if using), liqueur, and cinnamon until it forms a soft paste.
3. Stuff the peaches: Spoon the filling into the hollow of each peach half, mounding slightly.
4. Bake: Arrange the peaches cut side up in the prepared dish. Bake for 25–30 minutes, or until the peaches are soft and the filling is golden and set.
5. Serve warm or at room temperature, dusted with powdered sugar and topped with a scoop of gelato or a dollop of whipped cream, if desired

Dessert

Italian

Italian amaretti stuffed peaches