

Peach Crepes

Cook 2 thinly sliced peeled pacheswith 2 tablespoons each brown sugar and lemon juice, 1 teaspoon vanilla and a pinch of cinnamon in a skillet over medium-high heat until tender, about 5 minutes. Spoon onto six 10-inch crêpes and fold into quarters; keep warm in a buttered skillet over low heat. Simmer $\frac{3}{4}$ cup orange juice, 2 teaspoons orange zest, $\frac{1}{4}$ cup brown sugar and 2 tablespoons butter in a small saucepan until syrupy, about 10 minutes. Drizzle over the crêpes and top with mascarpone.