

Grilled Pound Cake with Roasted Strawberries

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Yield: Dessert for 4

Prep time: 10 Minutes

Cook time: 5-7 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
8 slices	Pound cake	sliced 1" thick
3 Tbsp	Butter	melted
2 pints	Strawberries	stemmed and sliced in half
½ cup	Granulated sugar	
¼ cup	Dark rum	
2 tsp	Vanilla extract	

Whipped cream:

1 cup	Heavy cream	
¼ cup	Powdered sugar	
1 tsp	Vanilla extract	

Preparation:

- Toss the strawberries with the sugar, rum and vanilla in a mixing bowl. Set aside for 5 minutes.
- Start grill and adjust temperature to 400 degrees
- Set the grill for direct, medium heat grilling, and set the iron skillet in the center.
- Brush one side of each slice of pound cake with the soft butter, set aside.
- Combine the heavy cream, powdered sugar and vanilla into a mixing bowl and whisk until soft peaks form, set aside.
- Pour the marinated strawberries into the skillet to roast for 5 minutes and close the lid.

Grills / Grill Gear Used:

- Grill, Gas
- Grilling Tongs, Long
- Weber Basting Brush, Silicone
- High Temp BBQ Gloves or insulated hot mitt
- Skillet, Cast iron, Lodge, 8"