

## Grilled Strawberry Shortcake

**1 qt** fresh strawberries,  
washed, hulled and  
sliced  
**Granulated sugar** to taste  
**1 cup** chilled heavy  
whipping cream

**2 Tbs** powdered sugar  
**1/2 tsp** vanilla extract  
**1 loaf** (10.75 oz) frozen  
pound cake, thawed  
and sliced 1-inch thick

**3 -4 Tbs** almond-flavored  
liqueur (optional)  
Fresh mint for garnish



Sprinkle strawberries with granulated sugar to taste and allow to stand at room temperature for one hour.

In a chilled bowl, beat cream, powdered sugar and vanilla extract until stiff. Refrigerate up to 2 hours before serving.

Just before serving, place pound cake on a medium-low outdoor or indoor grill. Grill until golden brown, turn and grill other side. Immediately brush one side of cake with almond liqueur, if desired.

Arrange one slice toasted pound cake on each dessert plate. Top with a spoonful of strawberries and whipped cream. Add another slice of cake and more berries and cream. Garnish with fresh mint. Serve immediately.

*Makes 4 servings.*

*Here's a quick summer recipe that can be prepared on the outdoor grill.*

*But if that doesn't fit your mood, simply toast the pound cake in a toaster, toaster oven or broiler.*

*It's perfect for last-minute or no-fuss entertaining during the hot summer months.*