

GRILLED POUND CAKE WITH BROWN BUTTER PEACHES

INGREDIENTS

- 1-POUND CAKE, CUT INTO ½ INCH SLICES
- 4 APRICOTS CUT IN HALF THEN INTO SLICES. USE AS RIPE AN APRICOT AS YOU CAN FIND
- ½ STICK OF UNSALTED BUTTER PLUS TWO TABLESPOONS
- ¼ CUP OF TOASTED SLICED ALMONDS (5 MINUTES ON A COOKIE SHEET IN A 375 OVEN)
- ¼ CUP OF SUGAR
- ¼ CUP OF MASCARPONE

INSTRUCTIONS

GENTLY TOSS APRICOTS WITH THE ¼ CUP OF SUGAR TABLESPOONS SUGAR. MEANWHILE, MELT ½ STICK OF BUTTER IN A LARGE SAUTÉ PAN OVER MEDIUM HEAT UNTIL FOAMING, CONTINUE TO COOK FOR 2-3 MINUTES MORE UNTIL THERE ARE BROWN PARTICLES ON THE BOTTOM OF THE PAN, YOU DON'T WANT TO BURN THE BUTTER, MERELY CREATE A NUTTY FLAVOR PROFILE.

POUR THE BUTTER OVER THE SUGARCOATED APRICOTS AND TOSS, RETURN TO THE HOT PAN ON MEDIUM HEAT UNTIL THE SUGAR IS COMPLETELY DISSOLVED.

MELT 2 TABLESPOONS OF BUTTER IN A PAN, ADD THE POUND CAKE AND COOK FOR 2-3 MINUTES PER SIDE, OR UNTIL GOLDEN BROWN.

CUT THE POUND CAKE IN HALF, PLACE ON A PLATE AND TOP WITH THE APRICOTS, THEIR SAUCE, A SPOONFUL OF MASCARPONE AND THE TOASTED ALMONDS. SERVE IMMEDIATELY.

Presented By: Chef Emma Currie