

Grilled Pound Cake with Balsamic Peaches

Author: Adapted from Jan Esterly, Bon Appetit, 7/2005

<http://www.epicurious.com/recipes/food/views/Grilled-Pound-Cake-with-Balsamic-Peaches-232388#ixzzOrEVra9wE>



Notes: This is SO unusual. So different. Delightful, especially if you have good, ripe peaches. The aged balsamic is a requirement. Don't use the cheap stuff.

1. Prepare barbecue (medium-high heat). Whisk 3 tablespoons sugar, vinegar, and mint in large bowl to blend. Add peaches and toss gently to coat. Let stand at least 5 minutes and up to 30 minutes.
2. Using electric mixer, beat whipping cream and remaining 1 1/2 tablespoons sugar in another large bowl until peaks form; refrigerate.
3. Spread cake slices on both sides with butter. Grill until lightly browned. Quickly place cake slices on 6 plates. Top each with peaches and syrup, then whipped cream. Finally, pour the fancy dark balsamic vinegar into a teaspoon and drizzle the vinegar over the top of the desserts. Serve immediately before the cake gets cold!

4 1/2 tablespoons light brown sugar (packed)
divided

3 tablespoons white balsamic vinegar, or regular,
good-quality balsamic if desired

2 tablespoons chopped fresh mint

6 whole peaches, large, ripe, peeled, cut into
1/2-inch-thick slices

1 cup whipping cream

6 each pound cake slices (store bought, or make
your own)

3 tablespoons unsalted butter, room temperature
(3 to 4)

3 teaspoons balsamic vinegar, aged, syrupy type

*Serving Ideas: If you don't want to make or buy
pound cake, this can also be served on waffles with
ice cream.*

*Per Serving (excluding unknown items): 374 Calories; 26g
Fat (61.5% calories from fat); 3g Protein; 34g Carbohydrate;
2g Dietary Fiber; 136mg Cholesterol; 138mg Sodium.
Exchanges: 0 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 5 1/2
Fat; 1 1/2 Other Carbohydrates.*

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>