



# THE ingles TABLE

## Unicoi Preserves

### Grilled Pound Cake with Bourbon Mascarpone Cream and Strawberries

#### Ingredients

1 8 oz. container mascarpone cheese (available in the Ingles deli) 1 cup Laura Lynn heavy whipping cream  
4 teaspoons powdered sugar  
2 teaspoons bourbon  
1 Ingles Bakery pound cake, loaf size  
Softened butter  
1 jar Unicoi Preserves Strawberry Vanilla Spread (available in the Ingles Deli) Fresh strawberries, for garnish

#### Directions

##### To make the bourbon mascarpone cream:

Combine mascarpone cheese, whipping cream, powdered sugar and bourbon in a clean, medium sized mixing bowl. Using an electric mixer, whip until soft peaks form. Cover and refrigerate until needed, up to 2 days ahead.

##### To grill cake:

Preheat cast iron or non-stick skillet on medium heat.

Cut pound cake into 3/4 inch thick slices and butter both sides of the cake slices evenly. Toast each side until golden brown, about 2-3 minutes per side. Remove from pan and place on dessert plate.

##### To Serve:

Top each slice of grilled pound cake with a scoop of bourbon mascarpone cream and a spoonful of Unicoi Preserves Strawberry Vanilla Spread. Garnish with fresh sliced strawberries.

**Yield:** 9 servings

