

WARM HONEYED BLACKBERRIES with GRILLED POUND CAKE

Our experience was slightly different from the recipe in the GARDENER & THE GRILL, because one my kids at half of the blackberries before we could use them in the dessert. We added fresh strawberries to the plate to compensate. We also cooked the compote on the stove as the kids were helping and have them at the grill seemed too dangerous. This is the recipe as written; follow the link to my pound cake recipe. The cinnamon and honey really stand out in this compote and the effect of the grilling on the cake is very pleasing.

Serves 4.

1 cup heavy whipping cream
4 cups blackberries
6 tablespoons honey, divided
juice of ½ lemon
1 teaspoon ground cinnamon, plus more for sprinkling
4 (1 inch) slices of pound cake

Prepare a hot fire in your grill. Whip the cream with an electric mixer or a whisk until it holds medium peaks, about 5 to 7 minutes. Set aside.

In a heavy saucepan that can be used on the grill or on a grill side burner, combine the blackberries, 4 tablespoons honey, lemon juice, and cinnamon.

Set the saucepan over the heat and stir to blend, cooking until the mixture begins to bubble.

At the same time, grill the pound cake slices for about 3 to 4 minutes per side until they get good grill marks.

Stir 2 tablespoons of the remaining honey into the whipped cream with a light touch.

To serve, set a slice of grilled pound cake on each plate. Spoon the warmed berries over the cake and top with the honeyed whipped cream. Sprinkle with cinnamon and serve.