

**Grilled Pound Cake with White Balsamic Peaches**

Serves 8

Ingredients:

8 slices pound cake, sliced 1” thick

3 cups White Balsamic Peaches

8 scoops Vanilla Bean Ice cream

Preparation:

1. Grill slices of pound cake on the hot grill grates for 1 minute, rotate 45 degrees for 1 minute, until you have visible grill marks. Turn over, and repeat grill process.
2. Cut out the middle of each slice of pound cake.
3. Scoop ice cream into cut-out center.
4. Top ice cream with white balsamic peaches.
5. Garnish the top of ice cream with peaches and cut out piece of pound cake.

**White Balsamic Peaches**

Ingredients:

1/4 cup of superfine sugar

3 Tbsps. White Peach Balsamic

Sea salt, black pepper

3 cups fresh peaches, sliced

Preparation:

1. In a bowl, whisk together the sugar, white peach balsamic, and a generous pinch of salt and pepper.
2. Add the peaches and toss gently until they are well coated.