



Grilled Poundcake with Chocolate Sauce and Whipped Cream

YIELD: Makes 8 servings

Convection Bake

PREPARATION METHOD

To make the chocolate sauce:

1. In 1 1/2-quart saucepan on Wolf cooktop over medium heat, bring 3/4 cup cream to a boil.
2. Add corn syrup and turn off heat.
3. Remove from burner and add chocolate to pan.
4. Gently stir chocolate into cream until smooth. Set aside.
5. Whip 1 cup cream with remaining 2 tablespoons sugar until stiff. Set aside.

INGREDIENTS

- 1 3/4 cup heavy cream, divided
- 1 tablespoon light corn syrup
- 4 ounces high quality dark chocolate, cut into small pieces
- 1/4 cup butter, softened
- 1 pound cake, sliced into 1" thick slices

To grill the pound cake:

1. Preheat Wolf BBQ at medium heat for 15 minutes.
2. Spread a thin layer of butter on both sides of pound cake slices and place on grill.
3. Grill lightly for 2 minutes, turning slices over after 1 minute.
4. Remove each piece from the grill to serving plates.

To serve:

Top each pound cake slice with whipped cream and the warm chocolate sauce. Serve immediately.