



## Grilled Peaches over Pound Cake with Bourbon Whipped Cream

### Ingredients:

2 sticks butter  
1/2 cup brown sugar/turbinado sugar  
1 store bought pound cake  
4-5 peaches (could substitute your favorite fruit that you like to grill)  
1 16 oz tub of whip cream  
1-2 oz of your favorite bourbon (depending on your taste)  
1/2 tsp of Vanilla  
Mixing bowl  
Sauce Pot  
Griddle or Cast Iron skillet

### Steps:

1. Make the whip cream first. For ease I use store bought whip cream (but you could make your own). Chill bourbon ahead of time. Mix 1 oz of bourbon, 1/2 tsp vanilla into whip cream mix well and refrigerate.
2. On the grill put griddle/cast iron skillet & heat up. In sauce pot melt butter. Cut peaches in 1/2, remove pits & brush with butter & grill cut side down first. You want to caramelize the natural sugars in the peaches this will take a few minutes depending on your grill temp. After cut side is done turn to skin side down on the cool side of the grill for 3-5 minutes. Sprinkle the brown sugar over the cut side to caramelize.
3. Slice pound cake into 1 in thick slices, brush well with butter and place in skillet/griddle. After flipping the first time sprinkle with brown sugar. Once both sides are golden brown place on a plate.
4. Take the grilled peaches & slice into approx. 7-8 wedges and place on top of the pound cake. Finish with a dollop of bourbon whip cream over the top!

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Recipe by Stan Hays of County Line Smokers

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