

Grilled Pound Cake with Roasted Mariner Strawberries

The recipes and photography for this post were provided by local blogger Sally Roeckell of [365 Barrington](#).

Ingredients:

- 1 pint of fresh Strawberries cleaned and cut.
- 1/4 cup water
- 1/4 cup sugar
- 2 Tbs Grand Mariner
- 2 Tbs butter softened
- 1 pound cake
- Fresh whipped cream (or vanilla ice cream)



Instructions:

1. Into a buttered cast iron pan add strawberries, water, sugar, and grand mariner.
2. Place the pan on hot grill and allow the liquids to blend and the berries to roast. When the sugar has dissolved and the liquids have slightly reduced (about 3-5 minutes), remove from heat.
3. Meanwhile, slice the pound cake in 3/4 inch slices. Use the softened butter to brush the grill grates. Place the pound cake slices on the grill until it has golden brown grill marks. 30-90 seconds. Turn carefully and do the same on the other side.
4. Plate by layering pound cake strawberries and whipped cream.