

**Dessert**

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# **Grilled Pound Cake with Warm Amaretto**

## **Bananas**

Carol Traupman-Carr - Breinigsville, PA  
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**Servings: 4**

**Start to Finish Time: 25 minutes**

**4 teaspoons butter, divided**  
**2 large bananas, cut into 1/4-inch slices**  
**2 tablespoons brown sugar**  
**1 tablespoon amaretto**  
**1 teaspoon lemon juice**  
**4 slices pound cake (about 1-inch thick)**  
**sweetened whipped cream (optional)**  
**toasted sliced almonds (optional)**

Melt two teaspoons of the butter. Drizzle over a double thickness of heavy-duty foil (about ten inches square).

Place the bananas on the foil.

Top with the brown sugar, amaretto and lemon juice.

Dot with the remaining butter.

Fold the foil around the mixture and seal tightly.

Grill, covered, over medium heat for 8 to 10 minutes or until heated through.

Grill the pound cake for 1 to 2 minutes on each side or until lightly browned.

Open the foil packet carefully, allowing the steam to escape.

Spoon the bananas over the pound cake.

Top with whipped cream and almonds, if desired.

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Per Serving (excluding unknown items): 116 Calories; 4g Fat (31.5% calories from fat); 1g Protein; 19g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 41mg Sodium. Exchanges: 1 Fruit; 1 Fat; 1/2 Other Carbohydrates.