Pound Cake Ice Cream Balls

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4 3/4-inch-thick slices pound cake strawberry ice cream whipped cream (for serving) chocolate sauce (for serving) Roll the four slices of pound cake with a rolling pin until about 1/4-inch thick.

Place a small scoop of strawberry ice cream in the center of each slice.

Working quickly, wrap and shape the cake around the ice cream to make four balls.

Freeze until firm, two to four hours.

Grill the ice cream balls over medium-high heat, turning, until marked on at least two sides, 10 to 30 seconds.

Serve with whipped cream and chocolate sauce.

Per Serving (excluding unknown items): 4656 Calories; 239g Fat (45.2% calories from fat); 66g Protein; 586g Carbohydrate; 6g Dietary Fiber; 2652mg Cholesterol; 4776mg Sodium. Exchanges: 48 Fat; 38 1/2 Other Carbohydrates.