



Grilled Pound Cake with Dark Chocolate Balsamic Vinegar

Description



A simple and elegant dessert recipe that is perfect for any cookout!

Ingredients:

- 1 pound cake
- 4 T. butter
- 1/4 C. honey
- The Olive Tap's [Dark Chocolate Balsamic Vinegar, 3 Leaf Plus Quality](#)
- Fresh, seasonal fruit, such as berries or grilled peaches

Directions:

1. Slice the pound cake and store in freezer until it is slightly frozen.
2. Melt the butter and honey on the stove top to make a sauce. Brush sauce on each side of the slightly frozen pound cake. Grill pound cake until the butter/honey sauce begins to caramelize.
3. Serve with fresh or grilled fruit and a generous drizzle of the Dark Chocolate Balsamic Vinegar. Another option is to macerate the fresh fruits in the Dark Chocolate Balsamic for about an hour, and serve this flavorful compote over the grilled pound cake.

Recipe courtesy of The Olive Tap Pittsburgh, Pennsylvania.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/grilled-pound-cake-with-dark-chocolate-balsamic-and-fresh-fruit/>

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