



Grilled Pound Cake Trifle

Recipe and photo from traegergrills.com.



Ingredients

2 Pound Cakes
1/4 cup Butter, melted
3 cups Whipped Cream
1 cup Blueberries
1 cup Strawberries, sliced
1 cup Raspberries

Preparation

When ready to cook, start the [Traeger](http://traeger.com) on Smoke with the lid open until a fire is established (4-5 minutes). Turn temperature to High and preheat, lid closed, for 10 to 15 minutes.

Slice pound cake loafs into 3/4 inch slices, or about 10 slices per loaf. Brush each side of the pound cake slices with melted butter.

Place on the preheated grill and cook for 5-7 minutes per side, or until golden grill marks appear on the cake. Remove the cake slices from the grill and allow them to cool completely.

Layer cake, berries, and whipped cream into a trifle bowl. Top with a layer of whipped cream and decorate with berries. Serve chilled and enjoy!

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