



Gammy's House Recipes

www.GammysHouse.com

What to do with Pound Cake

Sundae Special

Toast slices of pound cake and serve with a scoop of ice cream drizzled with chocolate syrup or butterscotch topping. If you have them handy, sprinkle some chopped nuts or chocolate chips on top.

Pound Cake French Toast

Use slices of pound cake instead of bread in your favorite French-toast recipe. Dust with powdered sugar and serve with pure maple syrup or fruit.

Just a Trifle

Prepare a large box of instant vanilla pudding according to package directions. Whip 1 to 2 cups cream into firm peaks, and then gently fold cream into pudding. Thinly slice cake. Place a layer of cake slices in glass serving bowl. Top with a layer of seedless raspberry jam and a can of mandarin orange sections (drained). Top with some of the pudding mixture. Repeat layers until bowl is full. Garnish with fresh raspberries, chocolate shavings or a light dusting of sifted cocoa.

Quick Crisp

Slice cake and crumble. Toss crumbled cake with melted unsalted butter. Place sliced canned pears or your favorite pie filling in a baking dish, sprinkle cake mixture on top and bake at 350°F until fruit bubbles and topping is golden brown.

Shortcake Shortcut

Whip up a quick strawberry sauce:

Thaw a 16-oz. bag of frozen strawberries; drain. Purée half of the berries in a blender. Combine purée, remaining berries, 1/4 cup orange juice and 1 Tbsp. cornstarch in a saucepan; cook over medium heat until thickened. Let cool. Serve over slices of pound cake with a dollop of whipped cream.

Butterscotch sauce:

SAUCE: Mix 1 1/2 cups light brown sugar with 2 tablespoons of the flour. When these are well blended, add 1 cup boiling water and a dash of salt. Stir and cook for about 6 to 8 minutes. Remove from heat and add 4 tablespoons butter and 1/2 teaspoon vanilla. Blend well. Serve warm.



Gammy's House Recipes

www.GammysHouse.com