



Grilled Pound Cake and Tropical Fruits with White Chocolate Sauce

Makes 6 servings

Prep: 20 minutes, Grill: 6 minutes

1 (10-ounce) package family-size frozen pound cake
Assorted sliced fresh tropical fruits:
papaya, mango, pineapple, and banana
White Chocolate Sauce (recipe follows)

1. Spray grill rack with nonstick grilling spray. Preheat grill to medium-high heat (350° to 400°). Cut frozen pound cake evenly into 6 slices. Grill pound cake slices, covered with grill lid, for 1 minute on each side. Grill sliced fruits, covered with grill lid, for 1 to 2 minutes on each side. On individual plates, arrange fruit slices, and top each with a pound cake slice. Drizzle with White Chocolate Sauce.

White Chocolate Sauce

Makes about 2½ cups

Prep: 10 minutes, Cook: 10 minutes,

Stand: 2 hours

1 (12-ounce) bag white chocolate morsels
1 cup evaporated milk
1 cup *Domino*® sugar
1 tablespoon butter
1 tablespoon coconut or white rum

1. In a medium saucepan, place chocolate morsels, milk, and sugar. Cook, stirring occasionally, over low heat until morsels are melted. Remove from heat; stir in butter and rum. Let stand to cool completely (about 2 hours).