

Summer Grilling - The Heat Is On!

Food Safety Tip: Clean your grill before starting your dessert. This will allow for the cake to grill evenly and be free of debris from previously grilled items.

Grilling Technique: Greasing the rack will prevent the cake from sticking.

Grilled Angel Food Cake with Strawberries

Yield: 8 servings

Ingredients:

- 2 cups sliced fresh strawberries
- 2 tsp sugar
- 3 tbsp butter, melted
- 2 tbsp balsamic vinegar
- 8 slices angel food cake (about 1 ounce each)

Directions:

1. Toss strawberries in sugar in a medium bowl. Mix butter and vinegar together in another bowl. Brush over the cut sides of the cake.
2. Grease your grill rack, then grill the cake. Grill uncovered or medium-high heat until golden brown. This will be 1-3 minutes on each side. Serve the cake with strawberries. Add ice-cream if desired.

