



Bourbon Nectarine Sundaes with Pound Cake Croutons

Preparation Time: 10 mins

Cooking Time: 30 mins

Serves: 6

Difficulty: Easy

INGREDIENTS

4 tablespoons unsalted butter
8 oz/226 grams all-butter pound cake
cut into ½ inch/1.3 cm cubes
6 firm ripe yellow nectarines cut into
thin wedges
½ cup light brown sugar
1/3 cup bourbon
1 tablespoon fresh lemon juice
Pound cake store bought unless you
feel like making that too!
Vanilla Ice Cream

DIRECTIONS

Pound Cake

1. Preheat oven to 375f /190c
2. In large frypan, melt 1 tablespoon butter, add pound-cake cubes and toss to coat.
3. Spread pound-cake cubes on baking sheet and bake for 15 mins until toasted – make sure you keep an eye on them as they can overcook and brown too much.

Nectarine Bourbon Mix

1. Wipe out frypan and place on the stove on high and add remaining 3 tablespoons butter until melted.
2. Add nectarines, stirring for approximately 5 mins until softened slightly.
3. Add brown sugar and stir until melted.
4. Remove pan from stove and add bourbon and lemon juice.
5. Tilt pan slightly and carefully ignite bourbon (alcohol).
6. Cook over medium heat for about 10 mins until nectarines are softened, and sauce is slightly thickened.

Serve

Scoop ice cream into bowls and spoon nectarines and sauce on top.

Garnish with croutons and serve immediately.