

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Dessert

Pound Cake and Berry Campfire Skillet Dessert

Ingredients:

12-16 oz fresh berries
2 tablespoons sugar
1/4 cup butter
3/4 lb pound cake
2 Rolo candy bars

Instructions:

Combine the berries and the sugar in a bowl and let sit until the juices start to release, 10-15 minutes.



Place a grate over hot coals (or you can use a grill). Add the butter to a 12" cast iron skillet and allow to melt. Cut the pound cake into 1" cubes. Add to the hot skillet and cook, turning often, until all sides are toasted. Remove the skillet from the heat.

Sprinkle the berries over the top of the cake cubes, then sprinkle the Rolos over the top. Cover the skillet with foil and allow to sit until the berries are warm and the chocolate is melting, 5-10 minutes.

Presented By:  DOWNTOWN
SCHENECTADY
IMPROVEMENT CORP.