



## Pound Cake with Grilled Honey Glazed Apples and Pecan Caramel Sauce

Recipe By JOE LASHER, SR.

SERVES: 6-8

### POUND CAKE INGREDIENTS:

- ☐ 1 pound cake from the Ingles bakery, sliced
- ☐ 4 Honeycrisp apples cored and sliced or cut into wedges
- ☐ 3 tbsp. honey

- ☐ 2 tbsp. unsalted butter, melted
- ☐ 1 tbsp. cinnamon
- ☐ 1 Ingles Best Vanilla Ice Cream for serving (optional)

### CARAMEL PECAN SAUCE INGREDIENTS:

- ☐ 1/2 cup chopped, roasted pecans
- ☐ 1 cup sugar
- ☐ 1 tbsp. light corn syrup

- ☐ 3/4 cup heavy whipping cream, room temp
- ☐ 1 tsp. Kosher salt
- ☐ 1 tbsp. vanilla extract

### DIRECTIONS:

- ☐ 1. Pre-heat gas or charcoal grill to medium-high heat, 400°-450°F.
- ☐ 2. Wash apples thoroughly then dry with a paper towel. I like to cut into thick wedges, removing seeds and core after.
- ☐ 3. Mix melted butter, cinnamon, and honey in a small bowl and combine.
- ☐ 4. Make sure grill grates are well oiled and clean before placing apples over indirect heat (not over the flame). Note: to prevent sticking, you might brush each side of the apple with oil before grilling. Place apples on grill over indirect heat, meaning not over the flame. Brush the top of the apples with the honey glaze. Grill for approximately 4 minutes and flip the apples, brushing the top with the honey glaze. Grill for approx. 4 minutes until the apples are tender and grill marks appear. Remove apples from the grill and set aside.
- ☐ 5. Place a medium saucepan over medium-high heat. Add sugar and corn syrup, as syrup starts to boil, stir continuously until sugar starts to turn from light brown to amber in color, which happens quickly ... be ready!
- ☐ 6. When sugar is deep brown, not burnt, pour in cream. It will steam and bubble, that's normal. Stir until the sauce is smooth and well blended. Remove from heat and stir in vanilla, pecans, and salt. Storage tip: Store caramel sauce in a glass jar with a metal lid. As the sauce cools, it will thicken. Microwave for a few seconds before serving.
- ☐ 7. Slice your Ingles pound cake and top with warm grilled apples. Drizzle with warm caramel pecan sauce. For an extra "wow" factor, and a generous scoop of Ingles Best Vanilla ice cream. Enjoy!

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