



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Amaretto Pound Cake with Flambéed Pineapple –

**1 Store bought pound cake
1 cup Amaretto, divided
8 rounds (each ¼-inch thick) peeled pineapple
½ cup sugar
½ cup heavy cream
2 tbl. fresh lemon juice
1 tsp. vanilla
Pinch of salt**

- 1. Poke holes all over the top of the pound cake with a wooden skewer and slowly drizzle ½ cup of the Amaretto over the pound cake allowing it to soak into the cake.**
- 2. Cut each pineapple round into 4 wedges. Trim core from point of each wedge, and discard; set wedges aside.**
- 3. Heat sugar in a large skillet over medium-high heat, stirring, until sugar melts and turns golden brown, 3 to 4 minutes. Add pineapple; toss to combine.**
- 4. Stand back, and carefully pour in remaining ½ cup of liqueur; immediately tilt skillet slightly, and ignite alcohol. When flames subside and caramel melts, stir in cream, lemon juice, vanilla, and salt. Reduce heat to medium; let sauce boil, stirring occasionally, until thickened, about 5 minutes. Spoon pineapple and sauce over cake slices, and serve immediately.**

Credit: Martha Stewart Living