

WARM MARBLED POUND CAKE WITH APRICOT, MASCARPONE & AMARETTO

By: Simply Creative Chef Rob Scott

12 slices marbled pound cake (plain is fine)

$\frac{3}{4}$ cup apricot preserves

3 tbsp almond flavored liquor (amaretto is recommended)

$\frac{2}{3}$ cup mascarpone cheese

$\frac{1}{4}$ cup almonds, toasted

- Preheat oven to 350F
- Place pound cake slices on a large baking sheet
- Toast for 7-10 minutes, until golden brown (you can also toast the slices in an electric toaster until golden)
- Stir the apricot preserves and amaretto in a bowl to blend
- Place 6 cake slices on individual plates
- Spoon an even amount of mascarpone cheese on each slice
- Arrange the remaining cake slices on an angle over the bottom cake slice
- Spoon the apricot mixture over the cake
- Sprinkle with the toasted almonds
- Serve immediately