



Michigan Strawberry and Rhubarb Cheesecake Grilled Pound Cake Dessert

Prep time: 1 hour 10 mins | Cook time: 5 mins | Total time: 1 hour 15 mins

Serves: 4 servings

Ingredients

8 ounces cream cheese, softened
4 tablespoons granulated sugar
2 teaspoons vanilla extract
1-1/2 cups Cool Whip dessert topping, thawed
1 cup rhubarb, pre-cooked
1 cup fresh strawberries, diced
8 slices of Sara Lee frozen pound cake, thawed
1 tablespoon butter
extra Cool Whip and fresh mint leaves (optional)

Instructions

Using an electric mixer, whisk cream cheese, sugar and vanilla on high for 1 minute. Use a rubber spatula to fold in the Cool Whip, rhubarb and strawberries. Cover the bowl and place it in the freezer for 1 hour or refrigerator for 4 hours.

When you're ready to serve the dessert, heat a grill skillet over medium heat. Once fully heated, add the butter and spread over the entire pan.

Place the slices of pound cake in the skillet, cook for one minute, flip over and cook for another minute. Remove from heat.

Plate the dessert like a sandwich with one slice of grilled pound cake on the bottom, 1/2-1 cup of the cheesecake filling on top and finish with another slice of pound cake. To garnish, add a dollop of Cool Whip on top with a sprig of fresh mint.