



Tools Needed:
Medium Sauce Pan
Bowl and Whisk
Spatula

Apricot, Peach and Cherry Sauce on Pound Cake

Makes 6-8 servings

This sauce is a fantastic topping to many desserts. Try it on ice cream, pound cake, waffles, etc. It is excellent when made in advance and only gets thicker as it sits. YUMMMY!

- 1 pound fresh Apricots, or about 10 apricots, pitted and thinly sliced
- 1 pound fresh Peaches, or about 5 peaches, pitted and thinly sliced
- 1 10 oz. bag frozen Cherries, thawed and drained, or 1 pound fresh cherries, pitted
- 1/3 cup Sugar
- 2 tblsp. Cornstarch
- Juice from 1/2 Lemon
- 1 Pound Cake, thinly sliced
- 1/4 cup Granola

Place the apricots, peaches and cherries in a medium sauce pan over medium heat. Let the mixture come to a simmer stirring constantly; this should take about five minutes. Meanwhile, mix the sugar and cornstarch in a bowl. Pour over the fruit and mix well to combine. Bring this mixture to a boil, drop down to a simmer and let it cook for another five minutes or until most of the liquid has been absorbed. Remove from the heat and stir in the lemon juice. Allow to cool for about 10 minutes.

Place the sliced pound cake on a dessert platter. Spoon about two or three generous tablespoons of the sauce on top of the pound cake and top with the crunchy granola.