WARM MARBLED POUND CAKE WITH APRICOT, MASCARPONE & AMARETTO

By: Simply Creative Chef Rob Scott

12 slices marbled pound cake (plain is fine)

¾ cup apricot preserves

3 tbsp almond flavored liquor (amaretto is recommended)

2/3 cup mascarpone cheese

¼ 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