

Lime Pound Cake

Zest of 2 limes	½ oz salt
11 oz butter	⅓ oz baking powder
5 oz cream cheese	5 oz milk
1 lb granulated sugar	11 oz eggs
1 lb all-purpose flour	1 tsp vanilla extract

1. In mixer bowl zest 2 limes.
2. Add butter, cream cheese, and sugar and mix with a paddle until it is light and creamy.
3. Add flour, salt, and baking powder and continue to beat on medium speed for 4 minutes.
4. Slowly add milk, eggs, and vanilla extract. Mix until all are combined.

Grilled Pineapple

1 pineapple	3 tbsp granulated sugar
3 tbsp grapeseed oil	½ tsp salt

1. Turn grill on medium. Core pineapple and cut into rounds.
3. Oil grill. Then brush oil onto pineapple round and season by sprinkling sugar and salt.
5. Place on grill and cook for 3 minutes.
6. Give pineapple a quarter turn and grill for another 3 minutes.

Mascarpone Cream

1 pt heavy whipping cream	2 oz powdered sugar
1 tsp vanilla extract	3 oz mascarpone cheese

1. Whip cream, vanilla extract, and powdered sugar to medium peak.
2. Add mascarpone cheese and whip for about 30 seconds until stiff peak.
(Do not over whip or cream will break.)