



Name: David Brooks

Recipe Name: Pineapple Ice Cream Summer Vacation

Recipe Ingredients:

Pineapple Ice Cream.

- 1 whole pineapple – cut up and frozen overnight
- 1 cup of coconut milk (no sub)

Pound Cake (Per cake)

- 1 pound (2 cups) butter, no substitutes (room temp)
- 3 and 1/2 cup granulated sugar
- 10 large eggs (room temp)
- 4 cups sifted all-purpose flour
- 2 teaspoons vanilla extract

Recipe Instructions:

Instructions (ice cream):

1. Combine frozen pineapple and coconut milk into food processor, blend until consistency of soft serve ice cream is made.
2. Keep chilled and can be served soft serve through icing bag, or serve scooped.

Instructions:

1. Grease and flour a tube pan. Line sides of the pan with waxed paper so that it runs over the top of the pan by 2 to 3 inches.
2. Cream 2 cups butter until soft (no lumps).
3. Add 3.5 cups granulated sugar and cream until light and fluffy.
4. Add individual 10 large eggs, beating for 1 minute after each addition.
5. Reduce speed on mixer to low and slowly add 4 cups sifted all-purpose flour.
6. Add vanilla and mix.
7. Spoon batter into prepared tube.
8. Bake at 350 degrees F for 1 hour and 25 to 30 minutes.
9. Test for doneness with a wooden pick.
10. Remove cake and cool on a wire rack for 30 minutes before portioning.

Possible Garnishes: coconut shavings, grilled pineapple, maraschino cherry, strawberries, add cocktail umbrella.