

Grilled Summer Desserts Sampler

A collection of fruity, smoky, and sweet treats—all made on the grill!

Perfect for outdoor gatherings, BBQs, or whenever you're craving a creative summer dessert.!

1. Grilled Fruit Skewers

Ingredients:

- Pineapple, mango, peaches (bite-sized)
- Honey
- Cinnamon
- Skewers

Directions:

Thread fruits onto skewers.

Brush with honey & cinnamon.

Grill over medium heat 2-3 min per side until caramelized.

Serve warm!.

2. Grilled Pound Cake with Berries

Ingredients:

- Pound cake (store-bought or homemade)
- Fresh berries
- Whipped cream

Directions:

Slice cake into thick slices.

Grill 1-2 min per side until grill marks form.

Serve with berries and whipped cream..

3. Grilled S'mores

Ingredients:

- Marshmallows
- Graham crackers
- Chocolate squares

Directions:

Skewer marshmallows, grill until golden.

Sandwich between graham crackers and chocolate.

Optional: Add grilled banana slices..

4. Grilled Banana Split

Ingredients:

- Bananas
- Ice cream
- Whipped cream
- Chocolate sauce

Directions:

Slice bananas lengthwise.

Grill cut side down for 2-3 min.

Top with ice cream, whipped cream, and sauce..

5. Grilled Peaches with Mascarpone

Ingredients:

- Fresh peaches
- Honey
- Mascarpone cheese
- Balsamic glaze

Directions:

Halve and pit peaches.
Brush with honey.
Grill 2-3 min per side.
Top with mascarpone and balsamic drizzle..

6. Grilled Pineapple with Coconut Cream

Ingredients:

- Pineapple wedges
- Whipped coconut cream
- Macadamia nuts

Directions:

Grill wedges 2-3 min per side.
Serve with whipped coconut cream and chopped macadamia nuts..

7. Grilled Apple Crisp

Ingredients:

- Apples (sliced)
- Oats, brown sugar, cinnamon, butter
- Cast iron skillet

Directions:

Place apples in skillet.
Top with oat mixture.
Grill covered ~30 min until topping is crisp and golden.
Serve warm..