

SYNERGY OUTDOOR LIVING

FIRE UP THE FLAVOR

GRILLED DESSERTS THAT WILL
SATISFY YOUR SWEET TOOTH



Skillet Brownies

INGREDIENTS

- 1 cup of unsalted butter (melted)
- 1 cup of granulated sugar
- 1 cup packed brown sugar
- 3 large eggs
- 1 tsp of vanilla extract
- 1 cup of all-purpose flour
- 1/2 cup of cocoa powder
- 1/4 tsp of baking powder
- 1/2 tsp of salt

DIRECTIONS

- Prepare your cast iron skillet with cooking spray or oil and set your grill to 325°F to 350°F.
- While the grill is heating up, mix your brownie ingredients and pour the batter into the skillet.
- Place the pan on the grill grates and close the grill lid.
- Bake for 25-30 minutes, checking every 5-10 minutes. When the edges firm up and the middle isn't liquid, it's time to pull the pan off the grill.
- Let the brownies cool and cut into sizes of your preference.
- Serve with ice cream for a delicious treat!



Apple Crisp Foil Packets

INGREDIENTS

- 4 c. apples peeled, sliced thinly
- 1/4 c. sugar
- 2 tsp cinnamon
- Pinch of nutmeg
- 1/2 c. butter melted
- 1/2 c. brown sugar packed
- 1/2 c. flour
- 1/2 c. quick oats
- 1/2 tsp baking powder
- Aluminum Foil

DIRECTIONS

- Ensure your grill is clean and preheated to medium heat.
- Lay out four large pieces of heavy-duty aluminum foil. Divide four peeled and sliced apples among the pieces of foil.
- In a small bowl mix together granulated sugar and cinnamon. Evenly sprinkle over the top of the apples.
- In a separate bowl, mix together the butter, brown sugar, flour, oatmeal, baking powder, cinnamon, and a pinch of nutmeg. Sprinkle this mixture over the apples.
- Fold up the edges of the foil to create packets. Make sure they're sealed well so the juicy goodness doesn't escape during grilling.
- Place the packets on the grill and close the lid. Grill for about 15-20 minutes, or until the apples are tender.
- Carefully open the packets (watch out for the steam!), let it cool a bit, then dig in!



Grilled S'Mores Pizza

INGREDIENTS

- Prepared pizza dough
- Hazelnut spread
- Chocolate chips
- Graham crackers
- Large marshmallows

DIRECTIONS

- Start by preheating your grill to medium heat. While it's heating up, roll out your pizza dough on a floured surface until it's about 1/4-inch thick. Brush one side with oil to prevent it from sticking to the grill.
- Once your grill is hot, carefully place the dough, oil side down, onto the grill. Cook for about 2 to 3 minutes, until the bottom is golden and has grill marks. Then, flip and cook the other side for another 2 minutes.
- Next, spread a thin layer of chocolate spread over the grilled dough. Then, scatter mini marshmallows, chocolate chips, and graham cracker pieces evenly across the pizza.
- Finally, close the grill lid and let it cook for another 2 to 3 minutes, until the chocolate has melted and the marshmallows have puffed up and turned golden. Carefully remove the pizza from the grill and serve immediately.



Rum-Soaked Grilled Pineapple

INGREDIENTS

- A whole, ripe pineapple
- 1/2 cup of dark rum
- 1/4 cup of brown sugar
- A pinch of ground cinnamon
- Vanilla ice cream (optional, but highly recommended)

DIRECTIONS

- Peel the pineapple and cut it into thick rings.
- In a bowl, combine the rum, sugar, and cinnamon. Stir until the sugar is dissolved.
- Soak the pineapple rings in the rum mixture for at least 30 minutes. The longer they soak, the more flavor they will absorb.
- Preheat your grill to medium heat.
- Grill the pineapple rings for about 3-4 minutes per side, or until they have beautiful grill marks.
- Serve warm with a scoop of vanilla ice cream!

