

A Midsummer's Sweet Panzanella

Serves 6 - 8

Ingredients

4 cups Angel Food Cake, cut into 1 inch cubes
1/4 cup Raisins
2 tablespoons Sparkling Wine
2 medium Fresh Peaches, pitted and cut into 1 inch pieces
6 Fresh Apricots, pitted and cut into 1/2 inch pieces
1 cup Fresh Sweet Cherries, stemmed, pitted, and cut in half
3 tablespoons Seedless Raspberry Jam
1 tablespoons Fresh Lemon Juice
2 tablespoons Sparkling Wine
2 tablespoons Fresh Mint Leaves, torn into 1/2 inch pieces
1/2 cup Whipped Cream
Intact Mint Leaves for garnish, if desired

Instructions

Preheat oven to 350 degrees F.

Spread Angel Food cake cubes on a standard baking sheet. Toast in the oven until lightly golden, about 7 to 9 minutes.

While cake cubes toast, combine the Raisins and 2 tablespoons Sparkling Wine in a small bowl. Set aside and allow the raisins to plump for 10 to 15 minutes.

Remove the cake cubes from the oven and allow to cool. In the meantime, toss together in a large mixing bowl the peach, apricot, and cherry pieces.

In a medium size bowl whisk together the Jam, Lemon Juice and 2 tablespoons Sparkling Wine. Set aside.

When ready to serve, add the cake cubes and raisins to the fruit. Toss together gently so as not to mash the fruit pieces. Sprinkle in the mint leaves pieces and the raspberry sauce. Toss to lightly coat.

Divide the panzanella among the individual plates, top with whipped topping and intact mint leaves, as desired.