



LIBERTY VINEYARDS & WINERY

Grilled Angel Food Cake with Lucy's Jellied Sauce

Enjoy with a glass of Liberty Vineyards Lucy's in the Sky wine

INGREDIENTS

Angel Food Cake (*tube-shaped*)

(You may purchase or make your favorite recipe)

Clarified Butter (*see instructions below*)

Lucy's Jellied Sauce (*see instructions below*)

Clarified Butter

1 stick unsalted butter, cut into pieces

Lucy's Jellied Sauce

1/2 cup Jelly or Jam of your choice (*we like peach or cherry*)

1/4 cup Lucy's in the Sky Wine

DIRECTIONS

Slice angel food cake into wedges. Preheat griddle or skillet until hot. Brush griddle with clarified butter. Gently place cake slices on griddle, brown lightly on both sides. Remove from heat, and drizzle with Lucy's Jellied Sauce.

Clarified Butter

Place butter in heavy saucepan over low heat. Allow to melt. Remove the pan from heat and let stand for a few minutes. Skim the foam from the top and slowly pour the melted butter into a container. Discard any milky solids in the bottom of the pan.

Lucy's Jellied Sauce

Combine jelly and wine in a small saucepan. Cook over medium heat for 5 to 10 minutes until slightly thickened. Allow to cool before drizzling over cake slices.