



Angelic Wine-Berries

From Pentamere Winery

Ingredients:

- 1 – 15oz Prepared angel food cake cut into bite size cubes
- 2 lbs fresh strawberries hulled and chunked
- 1/3 cup sugar
- 1/2 bottle of Pentamere Golden Strawberry dessert wine

Directions:

Slowly combine sugar and wine over low heat to create a simple syrup.
Add the chopped strawberries and stir gently. (This can also be done in a slow cooker)
Place cake cubes in individual serving dishes, spoon on warmed strawberry mixture. Add whipped cream if desired.

Recipe provided by Annie Gerten of Pentamere Winery