

A Midsummer's Sweet Panzanella

Serves 6 - 8

Ingredients

4 cups Angel Food Cake, cut into 1 inch cubes
1/3 cup California Raisins
2 tablespoons Sparkling Wine
1 medium Fresh Nectarine, pitted and cut into 1 inch pieces
1 medium Fresh Peach, pitted and cut into 1 inch pieces
1/2 cup Fresh Apricots, pitted and cut into 1/2 inch pieces
1/2 cup Fresh Sweet Cherries, stemmed and pitted
2 medium Fresh Plums, pitted and cut into 1/2 inch pieces
3 tablespoons Seedless Raspberry Jam
1 tablespoons Fresh Lemon Juice
1/4 cup Sparkling Wine
1/4 cup Fresh Mint Leaves, torn into 1/2 inch pieces
1/2 cup Reduced Calorie Whipped Topping
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 California 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 nectarine, peach, apricot, cherry and plum pieces.

In a medium size bowl whisk together the Jam, Lemon Juice and 1/4 cup 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.