

2010 Selection Sundae



Light and fluffy angel food cake, Graeter's Black Cherry Ice Cream and frozen cherries cooked in a touch of rum

Serves 8

1 angel food cake	1/4c rum
1 pint Graeter's Black Cherry Ice Cream, softened	2T sugar
	dash cinnamon
1 pound frozen tart cherries	1oz bittersweet chocolate

Remove angel food cake from baking pan and diagonally slice into thirds. Spread ice cream between layers of cake. Wrap with plastic wrap and place in freezer for at 1 hour.

Place cherries, rum, sugar and cinnamon in small saucepan. Simmer until cherries are softened and liquid is a thick glaze. Remove from heat and allow to sit at room temperature to cool.

Remove cake from freezer and slice into 8 large slices. Place each slice of cake on a plate, top with cherries and rum glaze and shave a few chocolate curls on top.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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