



## ANGEL FOOD CAKE WITH NECTARINES, KIWI & HONEYDEW

- 6 ripe nectarines
- 1 medium honeydew melon
- 12 large ripe kiwi fruit
- 3 tablespoons powdered sugar
- Grated zest of 1 lemon
- Juice of 1/2 lime
- 1/4 cup pineapple rum
- 6 3"-inch thick slices of angel food cake

**Heat your charcoal or gas grill to high heat (600° to 700° degrees).**

Remove nectarine pits and slice each one into 6 slices. Peel kiwi fruit and slice into 1/2"-inch slices. Cut melon into slices the same size as the nectarines, about 1/2"-inch thick. Alternate mandarin oranges, melon and kiwi slices on a skewer & place the skewers on the grill. Cook fruit brochettes for 4 minutes basting once, turn and cook for 4 more minutes basting again with the glaze.

When fruit is just about done, remove from the heat, baste, and set aside to cool slightly. Toast the angel food cake slices on the the grill, turning them once after they've become grill marked and the bottom is slightly brown. Turn and grill other side the same way. Serve toasted cake with the fruit carefully removed from the grilled brochettes and scattered around the plate.

Serves 6

