



Sexy Blue Angels

Yields: 8 Servings

Total Time: 20 Minutes

We named this dish after the mighty Blue Angels, the elite high-flying daredevils from the U.S. Navy. Since this dish is served hot and is blue, and fighter pilots are pretty hot, the name just fits. Meanwhile, this is a nice, sweet touch that has wowed a lot of our party guests. Some folks like to round out a clambake with Strawberry shortcake, which we love, shorty. Don't get us wrong. But we take some fresh blueberries, all sustainable and local, and pair it with some limoncello-based syrup, get it all mixed up and hot, and pair it with some grilled, homemade angel food cake, then drape over some brandy-infused whipped cream to get you right in the feels. Get ready, because this dessert is going to take you for a ride, baby.

Ingredients

- 1 gallon of ice cream (we prefer vanilla with some lemon, ginger, and honey)
- 2 pints of fresh blueberries (frozen will do if thawed)
- 4 Tbsp of granulated sugar
- ½ tsp of vanilla extract
- 4 Tbsp of limoncello
- 4 Tbsp of softened unsalted butter
- 1 Large Angel food cake, cut into 2" slices

Directions

- In a glass bowl, throw in the blueberries and mash up ⅓ of 'em
- Mix up the berries, sugar, vanilla extract, and orange limoncello, and set aside
- Use 3 of the 4 Tablespoons of the softened butter to generously coat up an 8x8 ovenproof pan
- Put the grill on high heat
- Take the berries and mixed-up goodness and put them in the pan, spread evenly
- Cook over high heat with lid closed, 8-12 minutes
- Take the pan off to cool a bit
- Take the remaining softened butter and butter each side of the sliced angel food cake

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- Put your cake slices on the grill to get grill marks, remove once they have them (20-30 seconds each side)
- In a bowl, drop in a piece of cake, a big ol' scoop of the blueberry mixture, and a dollop of the whipped cream
- Throw a spoon in and prepare to take off