**Drunken Angel Food Cake**

**Ingredients:**

* **For the cake:**
	+ 1 Store bought angel food cake
* **For the fruits:**
	+ 1/2 cup of raspberries
	+ 1/2 cup of blue berries
	+ 1/2 cup quartered strawberries
	+ 1/4 cup raspberry brandy
	+ 2 tbs of Captain Morgan's rum
	+ 1/4 cup natural sugar
	+ 8 mint leaves - 3 thinly sliced
* **For the whip cream:**
	+ 1 pint heavy cream
	+ 2 tbs of refined sugar (white sugar)
	+ 2 tbs of Captain Morgan's rum

**Directions:**

* Wash the fruits and quarter the strawberries and place everything in a bowl. Sprinkle the natural sugar over the fruits and toss to coat the fruits. Pour the rums over the fruits and toss to coat. Add the thinly slice mint leaves in and toss. Let it sit for a couple of hours in the fridge.
* In a mixing bowl add the refined sugar, the rum and the heavy cream and mix on medium high till it peaks. Once it peaks, stop whipping so it doesn't become butter.

**Putting it together:**

Place the angel food cake on a serving platter, scoop the whip cream in the center till it is over flowing. Top it off with the berry mix and place some of the berries around the cake. Use the leftover mint leaves to decorate.