MAKE AHEAD: In a small sauté pan, bring water, sugar and mint to a boil. Reduce heat to low and simmer until sugar is dissolved. Put in jar and cool for 1 hour.

In a stand mixer or in a bowl with a hand mixer, mix heavy cream until it forms stiff peaks.

Take cool mint syrup and fold into cream.

Place piece of angel food cake at bottom of bowl, layer some mint cream, then berries, then top with mint cream and fresh mint pieces as desired. Serve.