



201 WIMBERLEY SQUARE | WIMBERLEY, TEXAS 78676 | 512.847.1553

Angel Food Cake with Fresh Cream & Berries

Serves 10 -12

With every bite, this moist, springy, homemade angel food cake delights everyone lucky enough to be at the table! A classic summertime dessert, this recipe delivers on flavor and texture while serving as the perfect vessel to highlight sun-ripened berries and freshly whipped cream. Yum!

Ingredients:

FOR THE CAKE:

12 egg whites, room temperature
1-1/2 teaspoons cream of tartar
1 cup sugar
1 cup cake flour, sifted
1 cup powdered sugar
1/2 teaspoon kosher salt
1 teaspoon vanilla extract
1 teaspoon almond extract

FRESH WHIPPED CREAM:

1 pint whipped cream
2 tablespoons powdered sugar
1 teaspoon vanilla

MACERATED BERRIES:

2 pints fresh strawberries, halved
1 pint fresh blackberries
1 pint fresh blueberries
1 bunch fresh mint, julienned
1/4 cup sugar

Directions:

1. USING A STAND MIXER, beat the egg whites and cream of tartar until very stiff peaks form.
2. SLOWLY, ADD THE SUGAR one tablespoon at a time, while continuing to beat the egg whites until all the sugar has been incorporated.
3. IN A SEPARATE BOWL, sift together the cake flour, powdered sugar, and salt.
4. TO THE WHIPPED EGG WHITES, slowly fold by hand, a third at a time, the sifted dry ingredients, vanilla extract, and almond extract into the whipped egg whites until just incorporated.

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5. CAREFULLY SPOON THE MIXTURE into an ungreased 10" tube cake pan, and bake at 375°F for 35-40 minutes or until the surface has turned golden brown and the cake springs back lightly when touched with a fingertip. Tip: Use a spatula to smooth out the mixture. Wipe up any big drips of cake batter.

6. ONCE THE CAKE HAS BAKED, invert it on a wine bottle, or if your cake pan has "legs," simply place on the counter upside-down. This helps the cake to stay fluffy and not compress as it cools.

7. REMOVE THE COOLED CAKE from the pan by sliding a knife along the outside edge and around the center tube. Invert the cake on a cake plate and remove the pan. Then, cut along the top to release the inner tube part of the pan.

8. MEANWHILE, PREPARE THE MACERATED BERRIES. Wash, hull, and halve the strawberries, and wash the other berries. Wash the mint leaves and cut into a julienne. Then mix the prepared berries, mint, and sugar together. Let the berries sit for about 20 minutes, or until they begin to glisten and start to release their juices.

9. USING A STAND MIXER, prepare the whipped cream. Whip the cream, powdered sugar, and vanilla extract together until stiff peaks form.

10. SERVE THE CAKE with the fresh whipped cream in the center, and the berries generously piled on top.