

ANGEL FOOD CAKE WITH BERRIES

CAKE

- 3/4 cup Granulated sugar, divided
- 1/2 cup All-purpose flour
- 7 large Egg whites, room temperature
- 1 Tbsp Vanilla extract
- 1 Tbsp Lemon juice
- 3/4 tsp Cream of tartar
- 1/4 teaspoon salt

TOPPING

- 1 cup Fresh strawberries, chopped
- 1 cup Fresh blueberries
- 1/4 cup Granulated sugar
- Hood Instant Whipped Light Cream

1. Preheat oven to 325°F.
2. Add 1 cup of sugar and the flour to a food processor and pulse for 5 seconds.
3. Add egg whites, vanilla, lemon juice, cream of tartar, and salt to a large bowl or stand mixer fitted with a whisk attachment.
4. Beat egg whites on medium speed for about 1 minute until foamy. Slowly add in the sugar that was not used with the flour while beating the egg whites. Continue to beat on medium speed until soft peaks form. The peaks should be closer to pourable than spoonable.
5. Use a rubber spatula to gently fold in the sugar and flour mixture just until combined, it's very important that it is not overmixed. Pour the batter into an ungreased loaf pan, use a butter knife to run down the middle of the batter. Bake for 35 to 40 minutes.
6. Remove the cake from the oven and invert it so each of the pan handles rest on a can so the cake can cool. Let cool for about an hour.
7. Run a knife around the edge of the pan to loosen and remove from pan and slice with a serrated knife.

TOPPING

- While cake is cooling, add chopped strawberries, blueberries, and sugar to a medium-sized bowl and stir to combine. Stir occasionally while the cake is cooling, Then top cooled cake slice and finish with Hood Whipped Cream.

NOTES

- Separate eggs when cold, let sit at room temperature for 1 hour before using for best results.
- A box cake can also be used but will yield two loaf pans instead of one, you will need to double the berry topping recipe.

ADDITIONAL INFORMATION

Ingredients	• 1 Tbsp Lemon juice , • 1 Tbsp Vanilla extract , • 1/2 cup All-purpose flour , • 3/4 cup Granulated sugar, divided , • 3/4 tsp Cream of tartar , • 7 large Egg whites, room temperature , • 1 cup Fresh blueberries , • 1 cup Fresh strawberries, chopped , • 1/4 cup Granulated sugar , • 1/4 teaspoon salt , • Hood Instant Whipped Light Cream , CAKE , TOPPING
Course	Desserts
Cuisine	American
Category	Cakes