



Sweet

**ANGEL FOOD
CAKE WITH
SUMMER
BERRIES &
ROSÉ OF PINOT**

Ingredients

FOR THE CAKE

- 1 1/2 cups egg whites, around 10-12 large eggs
- 1 1/2 teaspoons cream of tartar
- 1/4 teaspoon sea salt
- 2 teaspoons vanilla extract
- 1/2 tablespoon freshly squeezed lemon juice
- 1 1/2 cups baker's ultra-fine sugar
- 1 cup cake flour

EQUIPMENT

1 Nordic Ware Heritage Bundt Pan or similar

FOR THE TOPPING

- 2 cups fresh organic raspberries or strawberries, hulled and sliced
- 2 cups fresh organic blueberries
- 2 tablespoons sugar
- 2 tablespoons lemon zest
- 2 cups heavy cream
- 1/4 cup crème fraîche
- salt and pepper to taste
- Powdered sugar to dust the cake with

Instructions

Preheat oven to 350°

In a medium-sized bowl, whip the egg whites until frothy. Add the cream of tartar and beat until soft peaks form. Then add 1/2 cup sugar and beat on high until stiff peaks form.

Gently beat in the vanilla extract, lemon juice, and salt. Whisk the remaining sugar and flour together in a bowl, and then add 1/3 of the egg whites. Using a rubber spatula, stir until all of the ingredients are evenly combined. Fold in another third, until just combined, then gently fold in the last third. Transfer to a greased Bundt cake pan. Bake until lightly browned, and a toothpick inserted halfway between the edge and center tube comes out clean, about 1 hour.

Cool the cake for 10-15 minutes before demolding it onto a cake stand. While the cake is cooling, beat the cream, crème fraîche, and vanilla in a medium bowl until soft peaks form, about 2 minutes.

In a small bowl, toss together the berries, sugar, and lemon zest and set aside.

Fill the center of the cake with the whipped cream mixture, about 1 cup of it, and then arrange half of the berries over the top. Lightly dust the cake with powdered sugar and serve immediately.