



## Angel Food Cake with Raspberry Sauce

**Try this angel food cake, made with your farm fresh eggs and drizzled with raspberry sauce.**

This angel food cake made with your farm fresh eggs will knock your wings off. Not too sweet, but fluffy and delectable. Drizzle raspberry sauce over a slice and enjoy a piece of heaven.

### Ingredients

1¼ cups egg whites (8 to 10 eggs depending on the size of your eggs) 1/2 tsp. cream of tartar 1/4 tsp. salt 1 tsp. vanilla extract 1 cup sugar 1 cup sifted cake or pastry flour

Raspberry Sauce: 2 cups frozen raspberries 1/4 cup light brown sugar 2 tsp. raspberry liqueur 1 pint fresh raspberries

### Preparation

Put oven rack in the bottom third of the oven and preheat to 325 degrees. Set aside a 10-inch angel food cake pan. In a large, clean, dry bowl, beat the egg whites and cream of tartar until soft peaks form. Add the salt and vanilla extract. This is easiest with a stand mixer, but a hand-held mixer will work. Use the largest bowl you have. With the mixer at full speed, add the sugar in a slow, steady stream. Beat until stiff, shiny peaks form. Dust mixture with 1/4 cup of the sifted flour and gently fold in with a spatula. Repeat until all flour is used. Pour into angel food cake pan.

Bake for 35-37 minutes or until the top is golden brown and cracks are dry. Remove cake from oven and turn upside down on a bottle. Let the cake cool completely. Run a spatula between around the side of the cake and pan to release the cake. Invert pan and cake will slip out. Turn cake over and set aside.

To make the raspberry sauce, place frozen berries, sugar and liqueur into sauce pan. Heat until from berries burst and the sauce is a thick liquid. Drizzle over cake and garnish with fresh raspberries. Cut cake with a thin serrated knife. Enjoy!

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