

Angel food cake with raspberry drizzle

Ingredients

Cake

- 1 cup cake flour, sifted
- 1¼ cups granulated sugar, divided in half
- Pinch of salt
- 12 egg whites
- 1¼ teaspoon cream of tartar
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract, or use all vanilla

Sauce

- 8 ounces fresh or frozen raspberries
- 2 tablespoons maple syrup
- Extra berries to serve



Nutritional information

Servings: 8

Cost: \$9.20/\$1.15 per serving

Calories: 235 per serving

Directions

- Preheat oven to 350 degrees.
- Sift flour, add salt and half the sugar to the bowl and set aside.
- Whisk egg whites until foamy, add cream of tartar and whip with high-speed blender until soft peaks form.
- Add vanilla and almond extracts and 1 tablespoon of sugar and whip until peaks form again. Add remaining sugar, 1 tablespoon at a time, whipping until medium peaks form.
- Gently fold ⅓ of flour mixture into the egg whites; do not over mix. Repeat with another ⅓, gently folding. Add the remaining ⅓, mixing until just combined.
- Pour batter into an angel food cake pan with a removable bottom, shake gently to remove air bubbles, smooth top with rubber spatula and pop any remaining large air bubbles.
- Bake 30–40 minutes or until a toothpick inserted in the center comes out clean or with just a few crumbs.
- Flip the cake, to cool to room temperature.
- For sauce: combine raspberries with maple syrup, cook over low heat until softened and liquid is syrupy. Strain if desired and cool to room temperature before serving with cake.
- Cut cake with serrated knife, drizzle sauce over slices and serve, adding whole berries if desired.