

Strawberry Angel Cake

Valerie Puntillo

Cake

- 1 ½ Cups Flour
- 1/3 Cup Granulated Sugar
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- 1 ½ Tsp. Vanilla Extract
- 1 ½ Tsp. Cream of Tartar
- ¼ Tsp. Salt
- 1 ½ Cup Egg Whites (about 12 large eggs at room temperature for better volume)

Strawberry Glaze

- 2 Cups Fresh Strawberries
- 2/3 Cup Granulated Sugar
- 1 Cup Water
- 2 Tbsp. Lemon Juice
- 2 Tbsp. Cornstarch

Sour Cream Frosting

- 1 Cup Breakstone Sour Cream
- 1 Cup Powdered Sugar
- 1 (8 oz) Container Cool Whip, Thawed
- 1 Cup Fresh Strawberries

Preheat oven to 375 degrees. Sift together flour and 1/3 cup sugar. Sift together at least twice to evenly distribute the sugar within the flour. Set aside. Whisk egg whites until they begin to froth. Add cream of tartar and salt. Continue to whisk until the egg whites reach soft peaks. Add 1 1/3 cup sugar gradually – 2 tbsp. at a time while whisking. Add vanilla extract. Continue to whisk until stiff peaks occur. Sift a thin layer of flour mixture over the top. Use a spatula to fold the flour into the egg whites. Do not stir the flour in or over mix. Continue sifting and folding flour/sugar mixture until all mixture has been folded in. Pour the batter into a tube pan and level with a spatula. Bake at 375 degrees for 35 minutes.

Once the cake is in the oven, combine the glaze ingredients. Stir to dissolve the sugar into the liquid while bringing it up to a boil. Once the mixture begins to boil, reduce to a simmer and cook for about 10 minutes. When the strawberries get soft enough, break them in half with a spoon in the pan to release more flavor from the strawberries. Once it begins to boil, remove from heat and strain the liquid from the strawberries. Press on the solids to squeeze out as much liquid as possible. Set aside the squished strawberries and return the liquid to the pan. Bring the liquid back to a simmer. Whisk 6 Tbsp. of water into the cornstarch and then pour it into the simmering liquid. Increase heat and whisk until the glaze comes to a boil. Continue whisking while glaze boils and thickens, about 5 minutes. Pour into a bowl and set aside to cool. Once cooled, place in the refrigerator to chill.

After the cake is done baking, remove from oven and immediately invert the pan over a wine bottle or longneck bottle. Cool for a few hours. Run a thin knife around the edges of the pan to release the cake. Place on a clean surface. Using a serrated knife, cut the cake in 2 layers through the middle in half. Remove both layers and dig a shallow furrow in the middle of each layer. Fill furrow with the reserved strawberry solids leftover from the glaze. Top with a little sour cream frosting. Return the layers of the cake. Using a spatula, coat the outside of the cake with a layer of strawberry glaze. Let set for a few minutes. Prepare frosting.

Combine sour cream and powdered sugar. Fold in cool whip. Spread over the cake and down the sides. Finish decorating with 1 cup strawberries as you desire. Serve and enjoy!

Recipe Courtesy of McLeod Farms, www.macspride.com