

Angel Food Cake with Three-Berry Compote (serves 10)

10 large egg whites at room temperature

1 ½ tsp cream of tartar

1 ¼ c granulated sugar

¼ tsp pure vanilla extract

1 c cake flour

¾c confectioner's sugar

¼ tsp salt

2 pints strawberries sliced

2 pints raspberries

1 pint blackberries

3 tbsp fresh lemon juice

Substitute if particular berries not available, or use frozen

Preheat oven to 350 degrees. In the bowl of a standard electric mixer beat the egg whites at medium speed until frothy. Add the cream of tartar and beat until firm peaks form. Add ¾ c of the granulated sugar, 2 tbsp at a time, beating for 10 seconds at a time before adding more. Beat in the vanilla. Once the ¾ c of sugar has been added, beat the whites at high speed until stiff, about 4 minutes.

In a medium bowl, whisk the cake flour with the confectioner's sugar and salt. Sift the dry ingredients over the beaten whites in 3 batches, folding gently with a large spatula until incorporated. Spoon the batter into a greased 10 inch angel food cake pan (do not use non-stick). Bake for 40 minutes, until the cake is risen and golden. Invert the cake in the pan onto a bottle neck and let cool.

In a large saucepan simmer the berries with the remaining ½ c sugar and the lemon juice until the juices are released, 10 minutes. Cool.

Serve cake with fruit spooned on top.

From :Hugo Matheson & Kimbal Musk Food and Wine (Marianne)