

# Angel Food Cake with Strawberries and Lemon Cream

Servings: 12

## Ingredients:

|  |   |  |
|--|---|--|
| 1-1/4 cups (300 mL) sifted cake-and-pastry <a href="#">flour</a> | } | OR use a packaged white Angel Food Cake Mix and prepare according to package instructions. Bake in a 10 inch tube pan. |
| 1-1/4 cups (300 mL) granulated <a href="#">sugar</a>             | } |  |
| 1-1/2 cups (375 mL) <a href="#">egg</a> whites (10 to 12)        | } |  |
| 1 tbsp (15 mL) <a href="#">lemon</a> juice                       | } |  |
| 1 tsp (5 mL) <a href="#">cream</a> of tartar                     | } |  |
| 1/2 tsp (2 mL) <a href="#">salt</a>                              | } |  |
| 1/2 tsp (2 mL) <a href="#">vanilla</a>                           | } |  |

## Filling:

1 tsp (5 mL) [gelatin](#)  
1 cup (250 mL) whipping [cream](#)  
2 tbsp (25 mL) granulated [sugar](#)  
1/4 cup (50 mL) [sour cream](#)  
1 tsp (5 mL) finely grated [lemon](#) rind  
1/4 cup (50 mL) [sweet sherry](#) (optional)

4 cups (1 L) sliced hulled strawberries

## Preparation:

Into bowl, sift flour with 1/2 cup (125 mL) of the sugar; sift again into separate bowl. Set aside.

In large bowl, beat egg whites until foamy; beat in lemon juice, cream of tartar and salt until soft peaks form. Beat in remaining sugar, 2 tbsp (25 mL) at a time, until stiff glossy peaks form. One quarter at a time, sift flour mixture over top, gently folding in each addition until blended. Fold in vanilla. Scrape into ungreased 10-inch (4 L) tube pan. Run spatula through batter to eliminate any large air bubbles; smooth top.

Bake in 350°F (180°C) oven until cake springs back when lightly touched, 40 to 45 minutes. Turn pan upside down and let hang on legs attached to pan, or on bottle, until completely cooled. Remove from pan.

**Filling:** In small saucepan, sprinkle gelatin over 2 tbsp (25 mL) cold water; let stand for 5 minutes. Heat over medium-low heat, stirring, until gelatin is melted.

Meanwhile, in bowl, whip cream with sugar; fold in sour cream and lemon rind. Fold in gelatin mixture.

Invert cake onto platter. Using long serrated knife, cut in half horizontally. Brush cut side of bottom half with 2 tbsp (25 mL) of the sherry (if using); spread with half of the cream mixture and top with half of the berries. Replace top layer of cake. Brush with remaining sherry; spread with remaining cream and berries. Refrigerate until cream is set, about 1 hour. (*Make-ahead: Refrigerate for up to 4 hours.*)