

**Angel Food Cake with Lemon Curd, Mascarpone Cream,
and Raspberries.** *Canadian Living April 2012*

1 1/4 cups sifted cake and pastry flour

1 1/4 cups granulated sugar

1 1/2 cups egg whites (10-12)

1Tbsp lemon juice

1tsp cream of tartar

1/2 tsp salt

1/2 tsp vanilla

2C fresh raspberries

In a small bowl, sift flour with 1/2 c of the sugar.

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, 2Tbsp at a time, until stiff glossy peaks form.

One quarter at a time, sift flour mixture over top and fold in until blended.

Fold in vanilla. Scrape into ungreased 10 inch tube pan.

Run spatula through batter to eliminate any large air bubbles; smooth top.

Bake in 350 F oven until cake springs back when lightly touched, 40-45 minutes. Turn pan upside down until completely cooled. Remove from pan.

*(make ahead: store in airtight container for up to two days or
(purchase an Angel Food Cake)*

Lemon Curd:

4 egg yolks

1/2 c granulated sugar

1Tbsp finely grated lemon zest

1/3 c lemon juice

1/3 c cold butter, cubed

In a heat proof bowl, whisk egg yolks, sugar, lemon zest and lemon juice. Set over saucepan of simmering water; cook, stirring, until thick enough to coat back of spoon, 8-10 minutes.

Remove from heat. Stir in butter, 1 piece at a time, until smooth. Pour into an air tight container and place plastic wrap directly on surface.

Refrigerate until thick enough to mound firmly on spoon, about 2 hours.. (make ahead: refrigerate for up to 4 days)

Mascarpone Cream:

4 oz mascarpone cheese, at room temperature

1/2 c whipping cream (35%)

1 Tbsp icing sugar

1/2 tsp vanilla

Place mascarpone cheese in bowl. In separate bowl, whip together cream, icing sugar and vanilla; fold into mascarpone. (make ahead: cover and refrigerate for up to 24 hours.

To assemble

Slice cake in half horizontally. Evenly spread lemon curd over cut side of bottom half; top with remaining cake. Spread mascarpone cream over top. Garnish with raspberries.