



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Raspberry Angel Food Cake with Raspberry Amaretto Sauce**

16 Portions

Ingredients:

10 egg whites  
1 ¼ tsp. cream of tartar  
¼ tsp. salt  
1 tsp. vanilla  
½ tsp. almond extract  
1 ¼ cups sugar  
1 cup cake flour  
1 cup fresh raspberries  
Raspberry Amaretto Sauce (recipe follows)

Preheat the oven to 350°.

Beat the egg whites, cream of tartar, and salt in a large bowl with an electric mixer until they form soft peaks. Add the vanilla and almond extracts. Then gradually add the sugar, beating until the whites are stiff, but not dry, and shiny.

Sift the flour onto the egg whites and sprinkle the raspberries over the top. Using a rubber spatula, gently fold in the flour and raspberries.

Spoon the mixture into an ungreased 10-inch nonstick tube pan, and bake until a toothpick inserted in the cake comes out clean, 40 minutes.

Invert the pan onto a cake rack and let it cool completely without removing the cake from the pan. When the cake is cool, invert the pan onto a serving platter. Remove the pan carefully, loosening the cake slightly around the edges if necessary, and serve with the raspberry sauce.

### **Raspberry Amaretto Sauce**

2 cups fresh or frozen raspberries, thawed if frozen  
½ cup confectioner's sugar  
1 tbl. fresh lemon juice  
¼ cup amaretto liqueur

Puree the raspberries in a blender or food processor. Add the confectioner's sugar, lemon juice, and amaretto, and continue to process until smooth. Strain the sauce to remove the seeds, and serve.

***Credit: Silver Palate Goodtimes Cookbook***