

Raspberry Angel Food Cake

from [Cooking Club of America](#)

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CAKE

1 c sifted cake flour

1 1/3 c sugar, divided

Dash salt

1 1/2 c egg whites (10 to 12), room temperature

1 tsp [cream of tartar](#)

1 1/2 tsp lemon juice

1 1/2 tsp vanilla extract

1 tbsp grated lemon peel

1 1/2 c fresh raspberries

Powdered sugar for sprinkling

SAUCE

2 (10- to 12-oz.) pkg. [frozen raspberries](#)

3/4 c sugar

Heat oven to 325°F.

Combine flour, 1/3 cup of the sugar and salt in small bowl.

Sift 3 times to evenly distribute ingredients and lighten mixture.

Beat egg whites in large bowl at medium-high speed 1 minute or until foamy.

Add cream of tartar; beat 30 seconds or until soft peaks form.

At low speed, slowly beat in remaining 1 cup sugar. Increase speed to medium-high; beat 30 seconds or until firm but not stiff peaks form.

Add lemon juice and vanilla; continue beating 30 seconds or until stiff peaks form.

Sift one-third of the flour mixture over the egg white mixture; gently fold in. Repeat twice.

Fold in lemon peel.

Gently spoon half of the batter into ungreased 10-inch tube pan with removable bottom. Sprinkle half of the fresh raspberries over the batter; repeat with remaining batter and raspberries.

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

Bake 50-60 minutes, or until top is golden brown and wooden skewer inserted in center of cake comes out clean.

Invert cake onto feet attached to tube pan or onto neck of bottle or funnel. Cool completely.

Meanwhile, combine frozen raspberries and sugar in medium saucepan; bring to a boil.

Cook over medium heat 5 to 8 minutes or until slightly thickened, stirring frequently. Remove from heat.

Strain through fine mesh strainer into small bowl; discard seeds.

Carefully slide thin narrow knife or spatula around edges of pan and tube; lift tube out of pan.

Invert cake; remove pan. Place cake, top side up, onto serving platter. Lightly sprinkle with powdered sugar; serve with raspberry sauce.