Raspberry Coconut Angel Food Cake

* 1st Place *

(#36)

Cake

1 cup cake flour, sifted

1 ½ cup powdered sugar, sifted

1 ½ c egg whites(12 eggs)

1 ½ tsp. cream of tartar

¼ tsp. salt

1 cup sugar

½ tsp. vanilla

1 ½ tsp. coconut extract

Measure and sift together flour and powdered sugar. Beat egg whites at speed 2. Add cream of tartar and salt. Beat until frothy. Add sugar gradually. Turn up mixer. Beat until stiff peaks form. Put in flavorings and spices. Add flour mixture. Fold in with a wire whisk. Pour cake batter into an angel food cake pan. Bake at 375 for 30-35 minutes.

Raspberry glaze

1 cup raspberries

¼ sugar

1 Tbsp cornstarch and 2 Tbsp water

Puree raspberries and strain out seeds. Heat raspberry juice and stir in sugar. When warm, add a cornstarch and water mixture. Heat until slightly thickened. Drizzle over cake and decorate with coconut flakes and fresh raspberries.

* 2nd Place *

Orange Flavor Angel Food Cake

#32

Cake:

- 1 and 3/4 cups granulated sugar
- 1 cup + 2 Tablespoons cake flour (spooned & leveled)
- 1/4 teaspoon salt
- 12 large egg whites or 11 extra large egg whites, at room temperature
- 1 and 1/2 teaspoons cream of tartar
- 1 and 1/2 teaspoons pure vanilla extract
- ¼ teaspoon of orange oil

Orange Glaze:

- 2 cups powdered sugar
- 2 tablespoons orange juice
- 1/4 teaspoon orange oil

Garnish:

- Grated Orange Peel

Instructions:

1. Adjust the oven rack to the lower middle position and preheat oven to 325°F.

2. In a food processor or blender, pulse the sugar until fine and powdery. Remove 1 cup and set aside to use in step 3; keep the rest inside the food processor. Add the cake flour and salt to the food processor. Pulse 5-10 times until sugar/flour/salt mixture is aerated and light.

3. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, whip egg whites and cream of tartar together on medium-low until foamy, about 1 minute. Switch to medium-high and slowly add the 1 cup of sugar you set aside. Whip until soft peaks form, about 5-6 minutes. Add the vanilla extract, then beat just until incorporated.

4. In 3 additions, slowly sift the flour mixture into the egg white mixture using a fine mesh strainer, gently folding with a rubber spatula after each addition. To avoid deflating or a dense cake, don't add the flour mixture all at once. Sift and very slowly fold in several additions. Pour and spread batter into an ungreased 9 or 10 inch tube pan. Shimmy the pan on the counter to smooth down the surface. Bake the cake until a toothpick inserted comes out clean, about 40-45 minutes. Rotate the pan halfway through baking. The cake will rise up very tall while baking. Remove from the oven, then cool the cake completely upside-down set on a wire rack, about 3 hours. (Upside-down so the bottom of the tube pan is right-side up. Once cooled, run a thin knife around the edges and gently tap the pan on the counter until the cake releases. Plate the cake.

5. Make the glaze - in a medium bowl combine powdered sugar, orange juice, and orange oil. Mix until smooth. Pour the glaze all over the cake. Garnish with grated orange peel.

* 3rd place *

#41

Blueberry Angel Food Cake

1 ⅔ cup egg whites room temperature
1 cup cake flour
½ cup 10X sugar
1 ½ cups sugar
1 ½ tsp cream of tartar
1 Tbsp cornstarch
¼ tsp salt
1 Tbsp freeze dried blueberry powder
2 tsp blueberry extract

Sift together cake flour and 10X sugar and set aside.

In large bowl beat egg whites, cream of tartar, cornstarch, blueberry extract and salt till soft peaks form. Then gradually add sugar a few Tbsp at a time beating well in between till stiff glossy peaks form. Put in extra large bowl sift flour mixture ¼ cup at a time folding in gently. Take out 1 ½ cups sprinkle blueberry powder over batter and fold in. Put half of the plain batter in Angel Food Cake pan then spoon blueberry batter over next . Then put remaining batter take plastic knife and swirl batter. Bake in preheated oven 350 degrees for 45-50 minutes till cracks appear dry. Immediately turn upside down to cool. Cool 5-6 hours remove from pan running knife around center and outside of pan turn upside down on plate. Then run knife around bottom of pan and remove.

Glaze : 3 cups washed blueberries set aside ½ cups for top
2 tsp sugar
1 tsp cornstarch
½ tsp lemon zest
1 tsp water
1 - 1 ½ cups 10X sugar

Cook blueberries, sugar, and lemon zest stirring occasionally when starts to boil add cornstarch mixed in water bring to boil for 1 minute stirring constantly.Cool for 10 minutes then beat in 1 cup 10X sugar and gradually add till glazing consistency. Spoon over cake allowing to run down sides and center. Put ½ cup blueberries over top.

Berry Chantilly Angel Food Cake

* 4th place *

#54

Cake

Ingredients

- 120g Cake Flour
- 298g granulated sugar
- 420g egg whites at room temperature
- 1/2 tsp table salt
- 1 tsp vanilla extract
- 1 tsp almond extract
- 1 1/2 tsp cream of tartare

Instructions

- Preheat the oven to 325°F.
- In a large bowl, whisk together the flour and half of the sugar. Set aside.
- In a large mixing bowl, combine the egg whites, salt, and extracts. Beat until the mixture is just frothy, then add the cream of tartar on top and continue beating until the mixture forms stiff peaks
- Add the remaining sugar, then gradually fold in the dry ingredients.
- Spoon the batter into an uncreased angel food cake pan, and bake the cake for 40 to 45 minutes.
- Remove the cake from the oven, and set it upside down until cooled.

Strawberry Simple Syrup

Ingredients

- 1 tablespoon strawberry jelly
- 1/2 cup water
- 1/2 cup granulated sugar

Instructions

- Heat water, sugar, and jelly in pan or bowl until all sugar and jelly is dissolved, allow to cool

Frosting

Ingredients

- 8 oz of cream cheese, room temperature
- 8 oz mascarpone cheese, room temperature
- 1/4 tsp salt
- 1 1/2 cup powdered sugar
- 2 cups heavy cream
- 1 cup assorted berries (set aside for assembly)

Instructions

- In a large bowl, combine cream cheese, mascarpone cheese, sale, and powdered sugar until smooth
- In a separate large bowl, beat cream into whipped cream
- Combine whipped cream and cheese mixture

Assembly

- Brush cooled cake with cooled berry simple syrup
- Frost cake with frosting in desired manner
- Heavily garnish with fresh berries

5th Place (#44)

Lemon Glazed Angel Food Cake

Ingredients:

1 and 3/4 cups (350g) granulated sugar*

1 cup + 2 Tablespoons (133g) cake flour

1/4 teaspoon salt

12 large egg whites, at room temperature*

1 and 1/2 teaspoons cream of tartar

1 and 1/2 teaspoons pure vanilla extract

1/4 teaspoon almond extract

Lemon Glaze:

1 ¾ cups of 10x

¼ cup of lemon juice

Zest of a lemon

1 tsp salted butter

Instructions

1. Adjust the oven rack to the lower middle position and preheat oven to 325°F
2. In a food processor or blender, pulse the sugar until fine and powdery. Remove 1 cup and set aside to use in step 3; keep the rest inside the food processor. Add the cake flour and salt to the food processor. Pulse 5-10 times until sugar/flour/salt mixture is aerated and light.
3. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, whip egg whites and cream of tartar together on medium-low until foamy, about 1 minute. Switch to medium-high and slowly add the 1 cup of sugar you set aside. Whip until soft peaks form, about 5-6 minutes. Add the vanilla and almond extract, then beat just until incorporated.
4. In 3 additions, slowly sift the flour mixture into the egg white mixture using a fine mesh strainer, gently folding with a rubber spatula after each addition. To avoid deflating or a dense cake, don't add the flour mixture all at once. Sift and very slowly fold in several additions. This is important! Pour and spread batter into an ungreased 9- or 10-inch tube pan. Shimmy the pan on the counter to smooth down the surface.
5. Bake the cake until a toothpick inserted comes out clean, about 40-45 minutes. Rotate the pan halfway through baking. The cake will rise up very tall while baking. Remove from the oven, then cool the cake completely upside-down set on a wire rack, about 3 hours. Once cooled, run a thin knife around the edges and gently tap the pan on the counter until the cake releases.
6. Make the glaze then drizzle over the cake. Sprinkle with edible gold glitter! May garnish with a lemon too!
7. In a large measuring cup combine the sugar, lemon juice and lemon zest. Add in the butter then microwave on high for 45 seconds. Whisk until smooth making sure there are no lumps. Let sit for a few minutes then pour over cake.