

COOK, DRINK, LEARN with Acquiesce Winery • 6 February 2021



Angel Food Cake with Citrus Compote

1 cup cake flour
 1½ cups sugar
 1½ cups egg whites (about 12 large), room temperature
 large pinch salt
 1 teaspoon vanilla or ½ teaspoon almond extract

1½ teaspoons cream of tartar
 confectioners sugar, for dusting
 8 juicy clementines, or 3 oranges
 4 tablespoons honey
 2 large oranges

Preheat the oven to 325°F. Do not grease your angel food cake pan. In a medium bowl, whisk together the flour and ¼ cup of the sugar. Set aside. In a large mixing bowl, combine the egg whites, salt, and extract. Beat until the mixture is just frothy, then sprinkle the cream of tartar on top and continue beating until the mixture forms stiff, glossy peaks. Add the remaining sugar, ¼ cup at a time, then fold in the dry ingredients. Spoon the batter into the pan, smooth the top, and bake for 45 minutes, or until golden brown and the top springs back when lightly touched. Remove the cake from the oven, and set it upside down with a bottle through its center cone to keep its top from flattening. Let the cake cool for 1½ hours. Loosen the edges of the cake with a knife and remove it from the pan. Dust with confectioners sugar. To make the citrus sauce, juice the clementines and place juice in a saucepan. Add the honey and simmer for 5-10 minutes until slightly syrupy. Cut the orange into suprêmes (the segments without the membrane) and add them to the syrup. Using the cake break, cut slices of cake and spoon sauce and orange segments over. Served 10-12.