

RASPBERRY ANGEL FOOD CAKE

(slightly modified from [Verdadedesabor](#))

for the cake:

125 g cake flour
75 g powdered sugar
240 g egg whites
a pinch of salt
1/4 tsp cream of tartar
135 g superfine sugar
15 g vanilla sugar (I used this one)

for the raspberry confit:

150 g raspberry puree (seeds sieved out)
90 g of sugar (or to taste)
3 g pectin NH

for the raspberry mousseline:

125 g milk
125 g raspberry puree (seeds sieved out)
90 g of sugar
3 g vanilla sugar
6 g cornstarch
8 g flour
1 egg
130 g softened butter

for the mini-meringues:

35 g egg white
35 g of superfine sugar
35 g powdered sugar
a pinch of cream of tartar
pink food coloring

Make the cake: heat the oven to 350 F. Line a baking sheet with parchment paper or a silicone mat. Place a 8 in x 8 in square ring on top. Sift flour and powdered sugar together. Reserve.

In the large bowl of the mixer, using the wire whisk, beat the egg whites until they begin to froth. Add the cream of tartar and a pinch of salt. Gradually add sugar and vanilla sugar. Continue to beat until firm peaks form. Turn off the

mixer. Sieve the flour with the powdered sugar again on top of the beaten egg whites. With the help of a silicone spatula, gently mix the batter.

Transfer the batter to the prepared ring, smooth the surface. Bake for about 35-40 minutes until the cake is lightly golden and a toothpick inserted in the center of the cake comes out clean. Remove from the oven and allow to cool in the ring. Remove the ring, and if you like, shave the sides to show the white crumb.

Make the raspberry confit: In a pan, heat the puree with half the sugar until it reaches 104 F (about 40 C). Add the rest of the sugar mixed with the pectin. Cook for 1 minute, stirring constantly. Remove from heat, transfer to another container, cover with plastic film touching the surface, let it cool to room temperature then place in the fridge.

Make the mousseline: In a small saucepan, combine the sugar, vanilla sugar, cornstarch and flour. Stir well with a wire whisk. Add the milk and the raspberry puree stirring constantly. Add the egg and incorporate well. Heat the mixture for about 5 minutes, until the cream thickens, and the temperature reaches about 180 F. Remove from heat, transfer to another container and cover with plastic film touching the surface. Allow to cool to room temperature, place in the fridge.

Thirty minutes before making the mousseline, remove the cream from the fridge. Beat the butter until creamy. Gradually add the cream (it is important that the cream and butter have the same temperature), continuing to beat until you get a fluffy cream. Transfer the cream to a confectioner's bag with a 1M tip or another tip of your choice.

Make the mini-meringues: Heat the oven to 185 F. Line a tray with parchment paper or silicone mat. In a large bowl, beat the egg whites until firm, but do not let them dry. Slowly, add the sugar and beat at the top speed until it has dissolved. Reduce the speed to the minimum and gradually add the powdered sugar and the pink food dye.

With a bag of confectioner with a round tip, pipe the meringues in the prepared tray, and take to the oven for about 2 hours or until they are dry and crunchy. Turn off the oven and let the meringues cool inside.

Assemble the cake: Apply a thin layer of confit to the top of the cake. Then, with the help of the pastry bag, spread the mousseline cream on top. Decorate with the mini-meringues, and sprinkles of your choice. Cut in squares and serve.