

## *Blackberry Anglefood Cake with Blackberry Coulis*



### Ingredients

3 cups Florida blackberries, fresh or frozen  
¼ cup water  
1 cup granulated sugar for sauce  
1 cup cake flour  
1 ½ cups powdered sugar  
½ tsp. salt

2 tbsp. cornstarch  
1 ½ cups egg whites  
1 cup granulated sugar for cake  
2 tsp. cream of tartar  
1 tbsp. vanilla extract  
lemon juice as needed

### Procedure

1. Preheat oven to 300°F. Put blackberries, water, and 1 cup sugar in a non-reactive saucepan. Bring to a boil. When berries are very soft, remove from heat and puree well. Press berries through fine mesh strainer. Discard seeds. Cool completely.
2. Sift three times cake flour, powdered sugar, salt, and cornstarch.
3. In a separate bowl, sift together 1 cup granulated sugar and cream of tartar one time.
4. Whip egg whites on medium speed. When frothy, slowly add sugar / cream of tartar mixture while continuing to whip to create a meringue.
5. Whip meringue to stiff peaks. Remove from mixer. Drizzle in vanilla,
6. Remove from mixer and CAREFULLY fold in dry ingredients, working in batches.
7. Remove approximately 1/3 of the cake batter and place in a separate bowl. Fold in about 1/2 cup of berry puree until almost homogeneous. (Enough to make the batter purplish in color). Add lemon juice to the remaining puree to make coulis.
8. Take the berry batter and fold it into the plain batter, so it is swirled in.
9. Pour in an UNGREASED tube cake pan or angel food cake pan. Tape the pan several times abruptly on the counter to work out air pockets.
10. Place in preheated oven for 40 minutes, or until set. You can tell if it is set by gently pressing on it and if the cake bounces back it is done. DO NOT UNDERBAKE!!!
11. Remove from oven and turn upside down on a wine bottle, or place on an elevated cooling rack. (This keeps the cake from collapsing on itself). Cool completely, at least 2 hours.
12. Remove from pan and place on serving plate. (You may have to run a knife around the edge.

Makes 1 cake and approximately 2 cups of sauce

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