



Name: Melissa Morrissey

Recipe Name: Melissa's Sensationally Simple Strawberry Cheesecake Stuffed Angel Food Cake

Recipe Ingredients:

Amazingly Simple Angel Food Cake:

- Buy one from your local grocery store bakery. We're closing in on finals, graduation, and you don't have time to bake an angel food cake.

OR

Angel Food Cake from Scratch: (I use Food Network's Recipe)

- 1 $\frac{3}{4}$ cups sugar
- $\frac{1}{4}$ teaspoon salt
- 1 cup cake flour (sifted)
- 12 egg whites (the closer to room temperature the better)
- $\frac{1}{3}$ cup warm water
- 1 teaspoon orange extract (or extract of your choice)
- 1 $\frac{1}{2}$ teaspoons cream of tartar

Strawberry Cheesecake Filling:

- 1 (8oz.) container of cream cheese
- 1 package fresh strawberries
- $\frac{1}{3}$ cup granulated sugar
- 1 package unflavored gelatin
- $\frac{1}{4}$ cup water

Recipe Instructions:

Directions Angel Food Cake If Baking From Scratch:

1. Preheat oven to 350 degrees F.
2. In a food processor spin sugar about 2 minutes until it is superfine. Sift half of the sugar with the salt the cake flour, setting the remaining sugar aside.
3. In a large bowl, use a balloon whisk to thoroughly combine egg whites, water, orange extract, and cream of tartar. After 2 minutes, switch to a hand mixer. Slowly sift the reserved sugar, beating continuously at medium speed. Once you have achieved medium peaks, sift enough of the flour mixture in to dust the top of the foam. Using a spatula fold in gently. Continue until all the flour mixture is incorporated.
4. Carefully spoon mixture into an ungreased tube pan. Bake for 35 minutes before checking for doneness with a wooden skewer. (When inserted halfway between the inner and outer wall, the skewer should come out dry).
5. Cool upside down on cooling rack for at least an hour before removing from pan.

Directions For Cheesecake Filling :

1. Leave cream cheese out to reach room temperature. Combine $\frac{1}{4}$ cup water and gelatin stirring over low heat until dissolved.
2. Beat together cream cheese and $\frac{1}{3}$ cup sugar until well blended.
3. Chop up about half of the container of fresh strawberries. Add the strawberries and gelatin to the cream cheese mixture. Mix until evenly combined.

Directions for Assembling the Cake:

1. Whether you bought or baked the angel food cake you want to place it top side up on a plate. Run a sharp knife an inch in from both edges being careful not to go through the bottom or sides of the cake. Carefully remove the center of the cake leaving at least an inch on the bottom.
2. Spoon the filling into the cake. Garnish the top with the remaining strawberries. Cover and refrigerate for at least an hour to set.
3. When the cake has had time to set and you just can't wait to eat it any longer, dust with an unhealthy amount of powdered sugar and serve. You worked hard this semester you deserve a treat