

Lemon Curd Cream Frosted Angel Food Cake with Raspberry Filling and Toasted Almonds

Phyllis Carey cooking class, Feb. 2011



FROSTING:

- 2 cups heavy cream
- 3/4 cup lemon curd, store bought or home made
- 2 cups sliced almonds, toasted

CAKE:

- 1 whole angel cake, whole, 10 inch cake or smaller
- 3/4 cup seedless raspberry jam
- 2 cups fresh raspberries, for garnish
- 1/3 cup sugar

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 10

An angel food cake mix makes a larger cake than is used in this recipe. If you do use one, increase the amount of frosting by at least 25%. I know, there's already 2 cups of heavy cream, but it's needed to cut the sweetness of the cake and have enough to spread on the outside edge.

1. Use a serrated knife to split the cake into 3 horizontal layers. Place the bottom layer on a cake plate (hardly larger than the cake itself) and spread about 6 T. of jam on that layer, not spreading the filling all the way to the outside edge (or it will mix with the whipped cream frosting). If the jam is hard to spread heat it briefly in the microwave until it's a spreading consistency.
2. Top with second layer and repeat the jam spread. Set top layer on top.
3. Whip the cream to stiff peaks and fold in the lemon curd. Using an offset spatula frost the cake with the lemon cream. Holding the cake over a large sheet pan containing the nuts, and using a plastic glove on your hand, gently press the almonds onto the top and sides of the cake. Continue adding nuts until they're all adhering to the cake. Refrigerate the cake for at least 3-4 hours to "set" the frosting.
5. Cut cake into wedges - using a serrated knife - and serve with raspberries that have been tossed in sugar.

Per Serving (excluding unknown items): 641 Calories; 40g Fat (53.3% calories from fat); 12g Protein; 68g Carbohydrate; 4g Dietary Fiber; 124mg Cholesterol; 383mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 6 Fat; 3 Other Carbohydrates.