

# ANGEL FOOD CAKE WITH BERRY COULIS



## INGREDIENTS

Angel Food Cake – pre-made or box cake (look, you can make it from scratch, too. More power to ya.)

### Almond Glaze

- ¼ cup sugar
- ¼ cup water
- ¼ cup lemon juice
- ¼ tsp almond extract

### Strawberry Coulis – raw

- 2 cups quartered hulled strawberries (about 12 ounces)
- ¼ cup water
- 3 tbs sugar
- 1 tbs fresh lemon juice

### Blueberry Coulis – cooked

- 2 ½ cups blueberries
- 1/3 cup sugar
- zest of 1 lemon
- 1 tblsp lemon juice

## DIRECTIONS

### *Almond Glaze*

Heat the sugar, the lemon juice and water in a saucepan over medium-high heat, stirring, until the sugar dissolves. Remove from the heat and stir in the almond extract.

Brush all sides of the cake with the syrup.

### *Strawberry Coulis*

Combine strawberries, water, sugar, and lemon juice in blender. Purée until very smooth, then press through a fine mesh strainer to remove the seeds. Cover and refrigerate until cold. Coulis can be prepared one day ahead.

### *Blueberry Coulis*

Make blueberry coulis by combining the blueberries, sugar, lemon juice, and zest in a small saucepan over medium heat. Simmer, stirring occasionally, until berries start to burst. Cool slightly. Pour into blender and puree until smooth. Pour through a mesh strainer into a bowl to remove any little bits. Cover and store coulis in refrigerator until ready to use.

This can be made several days in advance. Drizzle coulis and extra fruit over the cake just before serving. Serve with additional coulis and vanilla ice cream on the side. (coulis is also excellent just served over ice cream or French toast)