

FRESH STRAWBERRY ANGEL CAKE



Fresh strawberries are now available all summer long and have become a delicious summer staple. Considering this, what better way to merchandise succulent large red strawberries than with light Angel Food Cake? Don't think that Angel Food cakes are difficult to make because we have taken the "bakers tricks" and put them into each bag of Magic Angel Food Cake Mix. It's simply magic. When you taste them, we know you will agree.

EXTRA SALES AND PROFITS FOR YOU!

Place small slices of Angel Food cake on small paper serving plates. Then, top each one with a sliced strawberry topped with just a dollop of whipped topping. This will prime your customers' palates for more. Of course, you should have plenty available just waiting to be taken home.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Magic Angel Food Cake Mix
- R.T.U. Strawberry Glaze
- Whipped Topping



1. MIX THE BATTER



Place all the ingredients listed for your chosen size batch into a mixing bowl. Make sure both the wire whip and the bowl are free from all soap or grease residue.

2. SCALE & BAKE



Whip following the directions listed then using a ladle or container pour 18 ounces of batter into a 9-inch tube style pan. Bake them for approximately 22 minutes until light golden and firm.

3. COOL & DE-PAN



Invert the pans immediately after removing them from the oven and let them cool completely before de-panning the cakes.

4. ICE & FILL



Place a small chunk of Angel Food Cake into the bottom of the center hole and ice the entire cake with whipped topping. Tumble the fresh berries in R.T.U. Strawberry Glaze and fill the entire center hole.

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