

Place leftover egg yolks in an airtight container, cover with a thin layer of water and refrigerate for up to two days; use to make custards.



Black and White Angel Food Cake

Yields 12 servings

Cake

1 cup cake flour
 1½ cups granulated sugar, divided
 ½ teaspoon cream of tartar
 ¼ teaspoon salt
 12 large egg whites
 1 teaspoon fresh lemon juice
 ½ teaspoon vanilla extract
 2 tablespoons unsweetened dark cocoa

Glaze

1½ cups powdered sugar
 2 tablespoons tub light cream cheese, softened
 1 tablespoon lowfat milk
 1 tablespoon vanilla extract
 ¾ teaspoon unsweetened dark cocoa

Topping

Sliced strawberries (optional)

Preheat oven to 325 degrees. To prepare cake, lightly spoon flour into a dry measuring cup, level with a knife. Combine flour and ¾ cup granulated sugar, stirring with a whisk; set aside.

Place cream of tartar, salt and egg whites in a large bowl, beat with a mixer at high speed until foamy. Add ¾ cup granulated sugar, 1 tablespoon at a time, beating until stiff peaks form. Beat in juice and ½ teaspoon vanilla. Sift flour mixture over egg white mixture, ¼ cup at a time; fold in after each addition.

Spoon half the batter into an ungreased 10-inch tube pan, spreading evenly. Break air pockets by cutting through batter with a knife. Sift 2 tablespoons cocoa over remaining batter, fold in. Spoon cocoa batter evenly over top of vanilla batter, break air pockets by cutting through cocoa layer with a knife. Bake at 325 degrees for 55 minutes or until cake springs back when lightly touched. Invert pan, cool completely. Loosen cake from sides of pan using a narrow metal spatula. Invert cake onto a plate.

To prepare glaze, place powdered sugar, cream cheese, milk and 1 teaspoon vanilla in a medium bowl; beat with a mixer at medium speed until smooth. Drizzle half the glaze over cake. Add ¾ teaspoon cocoa to remaining glaze; stir well to combine. Drizzle chocolate glaze over cake. Refrigerate 5 minutes or until glaze is set. Garnish with strawberries, if desired.

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