

ANGEL FOOD CAKE WITH SALTED CARAMEL PECAN FROSTING

Cake batter:

1 Cup cake flour

1 ½ Cups granulated sugar plus 2 Tbsp.

1 ½ Cups Pa. Preferred egg whites (about 12 eggs)

1 ½ Tsp cream of tartar

¼ Tsp. Salt

1 ½ Tsp. Vanilla

Preheat oven to 350 degrees.

Place sugar in food processor and process until fine. Remove ¾ cup sugar and set aside.

Add flour and pulse a few times. In a large mixing bowl, beat egg whites until foamy. Add salt and cream of tartar until frothy. Beat in sugar 2 Tbsp. At a time and continue beating on high speed until meringue holds stiff peaks. Beat in vanilla

Sprinkle in flour sugar mixture ¼ at a time, folding in until no flour mixture is no longer visible.

Push batter into a 10 x4 inch ungreased angel food cake pan, spreading evenly. Run a knife through batter to remove air bubbles.

Bake on lowest rack of oven 35 to 45 min. until top springs back when touched and any cracks appear dry. Invert upside down on a plate until completely cooled. Run knife around edges of cake to remove from pan. Invert cake on plate to frost.

Salted Caramel Frosting with Pecans:

- 1½ Cups whole pecans
- 2 Tsp vegetable oil
- 1 ¼ Tsp sea or flaked salt
- ¾ Cup soft butter
- 1 Cup soft cream cheese
- ¼ Cup flour
- 1 Cup caramel sauce
- 5-6 Cups confectioners' sugar

- Caramel Sauce:
- 3 Tbsp. Butter
- 1 Cup granulated sugar
- 1 Cup heavy cream.

Melt butter in a heavy 1 qt. Saucepan over medium heat. Stir in sugar and heat until dissolved.

Stir and continue cooking until sugar is an amber color, about 6-8 min. Remove from heat and stir in heavy cream and ½ tsp salt until all is combined. Return to heat and continue cooking another 2 min. Cool to room temperature

Preheat oven to 350 degrees

Toss pecans with vegetable oil and ½ tsp salt. Spread evenly on parchment paper or foil lined baking sheet. Bake 5-7 min. until just roasted. Cool to room temperature.

To make frosting:

Place butter and cream cheese in a large mixing bowl and beat until combined. Beat in flour and ¼ tsp salt. Slowly beat in ½ cup caramel sauce. Add powdered sugar until thick and creamy.

Frost cake with frosting. Place remaining caramel sauce in a squeeze bottle and drizzle on top of cake, allowing to drip down sides. Place whole pecans around outside perimeter of cake. Coarsely chop remaining pecans and cover exposed top of cake.