

## Vanilla Bean Strawberry Shortcake

### Strawberries:

- 2-3 lbs of strawberries (hulled and 2 lbs sliced)
- 1/3 cups of sugar

### Vanilla Bean Angel Food Cake

- 1 1/2 cups egg whites (10-12 large), room temperature
- 1 1/2 cups superfine sugar, divided
- 1 cup sifted cake flour
- 1 tsp cream of tartar
- 1/4 tsp salt
- 1 Vanilla bean, split lengthwise and scraped (use seeds)
- 1 Tsp Vanilla Pure Vanilla Extract

### Whipped Cream Frosting:

- 2 1/2 cups chilled heavy whipping cream
- 3/4 cups powdered sugar
- 1 tsp pure vanilla extract

### Strawberries:

Slice and hull 2 lbs of fresh strawberries. Put 1/3 of the strawberries in a bowl and mash with a fork or potato masher. Add remaining strawberries and sugar, cover with a paper towel and set aside for 30-60 minutes (or longer).

### Vanilla Bean Angel Food Cake

Preheat oven to 325F.

In a small bowl, whisk together 3/4 cup sugar and the cake flour. Set aside.

Split Vanilla Bean length wise and scrape out the seeds, set aside.

Beat egg whites until frothy, then add cream of tartar and salt. Beat until fully incorporated then begin to add the remaining 3/4 cup of sugar 1-2 tablespoons at a time. When sugar has been added, beat egg whites to soft peaks. You will know when you have soft peaks because the egg whites will look like soft waves and when you lift the beaters, the peaks will droop back down into the batter. If your batter is falling in ribbons, it is not quite down. Don't be afraid to slow down the mixer and check a few times as you get close. Do not beat all the way to stiff peaks.

Once you have soft peaks, add the vanilla bean seeds and the extract and beat for a few seconds to evenly distribute. Sift the flour/sugar mixture over the egg whites in 6-8 additions (depending on your proficiency with folding flour into egg whites) and gently fold it in after each addition. It is better to take your time and do it gently than to rush and deflate the egg whites. Spoon batter into two 8 inch round cake pans with parchment paper on the bottoms. Smooth the top with a spatula and tap the pan on the counter once or twice to ensure that there are no large bubbles lurking beneath the surface.

Bake for 40-45 minutes, until the top springs back when lightly pressed. Remove from oven, allow to cool for 5 minutes then run a pairing knife around the edges. Invert onto plate, then invert again onto cooling rack and allow to cool completely.

### Whipped Cream Frosting:

Beat heavy whipping cream and vanilla till soft peaks form, add powdered sugar in and serve.

### Assembly:

Place one layer of the angel food cake on a cake serving dish, top with a thin layer of whipped cream frosting. Add a layer of the strawberries on top, do not over stuff because remaining strawberries will be heavy. Place second layer of cake on top, then ice with the remaining whipped cream frosting. Add whole strawberries around edges if desired, then add remaining sliced strawberry mixture. Strawberry juice will drip down the side some, again not made for beauty, but beautiful taste!



Recipe courtesy of

<http://caleighskitchen.com>