

Chocolate-Raspberry Angel Food Cake With Chocolate Ganache Icing

Serves 6

INGREDIENTS

Cake

85 grams	Cake flour
25 grams	Whole wheat flour
30 grams	Cocoa powder
385 grams	Egg whites
286 grams	Sugar
3 grams	Salt
4 grams	Cream of tartar
10 grams	Vanilla extract
240 grams	Raspberries, divided
140 grams	Toasted almonds, chopped

Chocolate Ganache Icing

170 grams	Bittersweet chocolate chips
85 grams	Heavy cream
28 grams	Honey

INSTRUCTIONS

Cake

Position a rack in the center of the oven and preheat to 400°F. Sift the cake flour, whole-wheat flour, and cocoa powder twice into a bowl or onto a piece of parchment paper and set aside.

In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites, sugar, salt, cream of tartar, and vanilla extract on medium speed until foamy (about 1 minute). Increase the speed of the mixer to high, and beat until stiff (but not dry) peaks form, and the volume of the mixture has tripled.

Remove the bowl from the mixer and gently fold in the sifted dry ingredients, in three or four additions, until just combined. Gently fold half of the raspberries (120 grams) into the cake batter until just combined. Spoon the batter into an ungreased tube pan, spread the surface of the batter smooth, and gently tap the pan on the counter to remove any large air bubbles. Bake until golden brown, the cake springs back to the touch, and a knife inserted into the center of the cake comes out clean (about 30 to 45 minutes).

Remove the cake from the oven and set upside down on a rack to cool.

When the cake has cooled to room temperature, gently loosen it from the edge of the pan with a sharp knife. Set the cooling rack on a baking sheet or over a piece of parchment paper and invert the cake onto the cooling rack.

Icing

Place the chocolate chips in a small bowl.

In a small saucepot, bring the cream and honey to a boil. Pour over the chocolate chips and let stand for 1 minute to soften. Whisk the mixture until smooth.

While warm, slowly drizzle over the top and sides of the cake. Let stand about 10 minutes to set, carefully transfer the cake to a serving platter, and garnish with the remaining fresh raspberries and chopped almonds before serving.