



ANGEL FOOD CAKE PARFAITS

Parfaits that are light and airy with fresh berries and chocolate Oat Milk filling.

Yield: 12-16 Servings



INGREDIENTS

1	8 In Angel Food Cake
1/4 C	Egg Whites
1/2 C	Sugar, divided
1 C	Cake Flour
1/4 tsp.	Cream of Tartar
1 tsp.	Vanilla Extract
1/4 tsp.	Almond extract
1/4 tsp.	Salt
2 C	Fresh strawberries, sliced
	 Oat Milk Soft Serve Base, Chocolate, 4 8-Lb Cartons (#19254)

Chocolate Shavings, to garnish

DIRECTIONS

- 1 Place egg whites in a large bowl; let stand at room temperature for 30 minutes
- 2 Preheat oven to 350°F
- 3 In a medium bowl, sift ½ cup of sugar and ½ cup of flour together. Repeat
- 4 Add cream of tartar, vanilla extract, almond extract and salt to egg whites. Beat on medium speed until soft peaks form
- 5 Gradually add the remaining ½ cup of sugar, about 2 tablespoons at a time, beating on high speed until stiff peaks form
- 6 Gradually fold in flour mixture
- 7 Gently spoon batter into an ungreased 10-inch tube pan. Cut through batter with a knife to remove air pockets
- 8 Bake 35-40 minutes, until lightly browned and top appears dry
- 9 Once removed from oven, immediately invert pan, cool completely (about an hour)
- 10 Run a knife around the side and center tube of pan to remove cake

- 12** Prepare Chocolate Oat Milk Soft Serve Base in soft serve machine, per instructions on the case
- 13** Layer parfait cup with angel food cake, Chocolate Oat Milk Soft Serve and fresh strawberries
- 14** Garnish with chocolate shavings, serve