# ANGEL FOOD CAKE PARFAITS

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

**Yield:** 12-16 Servings



## INGREDIENTS

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| 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 |
| | RICH'S 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
11. Chop angel food cake into bite-size cubes
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


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14 Garnish with chocolate shavings, serve


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