I RECIPE

FRANNY'S SUNSHINE CAKE

BY BENNO & LEO BATALI

serves 12 to 14

INGREDIENTS

8 eggs, separated

1 teaspoon cream of tartar

1 1/3 cups sugar

1/4 teaspoon salt

1/2 cup orange juice

1 cup plus 2 tablespoons sifted cake flour

1 teaspoon vanilla extract

1 teaspoon almond extract

1 recipe Orange Filling (see below)

1 can mandarin orange, slices

1 quart fresh berries, sliced

1 recipe Topping (see below)

Orange Filling:

3/4 cup sugar

1 egg

2 1/2 tablespoons all-purpose flour

Juice and grated zest of 1 orange

2 cups heavy cream

Topping:

Unsalted butter, for greasing the foil

1/2 cup sugar

1 cup sliced almonds

DIRECTIONS

Preheat the oven to 350 degrees F.

In a standing electric mixer, use the whisk attachment to whip the egg whites with the cream of tartar. When they start to double in size, slowly add in 2/3 cup of the sugar. Whip until you have stiff peaks. Set aside.

In a large mixing bowl, whisk together the egg yolks, salt and the remaining 2/3 cup sugar. Gradually add the orange juice and continue to beat until light and fluffy.

Combine the two mixtures: spoon a little whipped egg whites into the yolks and stir. Then fold the rest of the whites into the mixture in two additions.

Deftly fold in the flour, vanilla extract, and almond extract.

Pour the batter into an ungreased 9-inch angel food cake pan and bake for 35 to 40 minutes or until a cake tester comes out clean.

Remove the pan from the oven and place it upside down. Leave it like that until the cake is cool.

Once it has cooled, run a sharp knife around the edge of the cake to separate it from the pan. Invert the pan over a serving plate, and let gravity do its thing.

Carefully cut the cake in half horizontally with a large serrated knife