



Natrel
Lactose Free®

Angel Food Cake with Lemon Cream and Berries

This easy, but impressive dessert is a combination of tart and sweet, enhanced by the creaminess of lactose-free whipping cream.

Preparation: 10 minutes

Cooking time for lemon curd: 5 minutes

Cooling time for lemon curd: 15 minutes

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| 3 | eggs |
| 150 mL (2/3 cup) | granulated sugar |
| 15 mL (1 tbsp) | finely grated lemon zest |
| 125 mL (1/2 cup) | fresh lemon juice |
| 300 mL (1-1/4 cups) | Natrel Lactose Free 35% m.f. Whipping Cream |
| 1 | store-bought Angel Food Cake (284 g), cubed |
| 1 L (4 cups) | combination of blueberries, blackberries, and raspberries |
| | fresh mint (optional) |

WHISK together eggs and sugar in microwavable bowl. Add lemon zest and lemon juice; whisk until blended.

MICROWAVE on MEDIUM heat for 2 minutes; whisk until smooth. Microwave an additional 2-3 minutes longer, or until mixture boils and thickens. Let cool; then refrigerate. (Note: lemon curd can be refrigerated up to 1 week).

WHIP cream with electric mixer on high until soft peaks form. Fold in lemon curd; gently stir until blended.

PLACE cake and berries in dessert dishes; top with lemon cream. Garnish with mint.

Makes 8 servings

TIPS

If desired, instead of cubing the cake, slice into 16 thin slices; place 2 slices on a plate and serve with berries and lemon cream, as above.