



## Women's Heritage



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Chef Stephanie Falk, featured in *Unity*, March 2004

### Ingredients

Pound Cake  
12 eggs  
1 lb. butter  
(room temperature)  
2 cups sugar  
3 cups all-purpose flour  
1 tbsp. vanilla  
2 cups sweetened  
condensed milk

Blackberry Coulis  
1 bag frozen blackberries  
2 cups sugar  
Dash of vanilla  
1/2 cup water

### Sycamore Angel Food Pound Cake

Separate egg whites from 10 eggs (save yolks). Whip the egg whites until stiff and put to the side.

In a different bowl, cream the butter, sugar, and 2 whole eggs. Add the flour and the 10 remaining egg yolks to the creamed mixture. (Alternate egg yolks and flour until all are incorporated into the creamed butter mixture.) Add the vanilla and the sweetened condensed milk. Mix well, then fold in the whipped egg whites. Scoop batter into individual angel food cake pans or muffin tins and top with sugar. Bake at 325 degrees until toothpick comes out clean, about 20 minutes. Makes 12 individual cakes.



**Blackberry Coulis** Place all ingredients into a medium saucepan and simmer until the blackberries are soft and the sugar is dissolved, about 15 minutes. Using a blender, puree until smooth. Strain mixture through a fine sieve to remove the seeds.