

Victorian Topsy Cake

The Victorians would have served this cake as a dessert at dinners or at an afternoon tea. It is best to use an angel food cake that is two to three days old.

Ingredients	Cooking Utensils	Serving Utensils
1 large angel food cake	measuring cup	cake stand
6 Tbs. brandy	measuring spoons	cake knife
1 1/4 cups sweet sherry	skewer	dessert plates
1/2 cup slivered almonds	mixing bowl	dessert forks
1 1/4 cups whipping cream	electric mixer	serving bowl
1 Tbs. granulated white sugar	spoon	serving spoon
	plastic wrap	

In the mixing bowl, with the electric mixer, whip the cream and sugar. Place the whipped cream in the serving bowl, and store in the refrigerator cover with plastic wrap until needed. Mix the sherry and the brandy together. Place the cake on the cake stand and prick the cake all over with the skewer. Pour the sherry mixture over it. The cake should be really soggy. If it isn't, mix more sherry and brandy together and pour it over the cake. Stick the almonds into the cake all over in a decorative pattern. The cake will look like a hedgehog when done. Serve the cake with chilled whipped cream. The tipsy cake and whipped cream can be made in advance of the dinner.