

ANGEL FOOD CAKE



Ingredients:

- 12 egg whites
- 1 ½ tsp cream of tartar
- 1 ½ cups of sugar
- 1 ½ tsp vanilla
- ½ tsp almond extract
- 1 cup sifted cake flour
- ¼ salt

Preparation:

1. In large bowl, using a mixer beat egg whites with cream of tartar at high speed until foamy.
2. Add 3/4 cup of the sugar, 2 tablespoons at a time, beating constantly until sugar is dissolved and whites are glossy and stand in soft peaks.
3. Beat in flavorings.
4. Sift together flour, remaining sugar and salt. Sift about 1/2 cup of the flour mixture over whites and gently fold just until flour disappears.
5. Repeat, folding in remaining flour mixture 1/2 cup at a time. Pour into ungreased 10 x 3 3/4-inch Angel Food pan.
6. Gently cut through batter with metal spatula.
7. Bake in preheated oven until top springs back when lightly touched with finger. Invert cake in pan on funnel or bottle neck.
8. Cool completely, about 1 1/2 hours.
9. With narrow spatula or knife, loosen cake from pan and gently shake onto serving plate.
10. Top with fruit or frost, if desired.

Chocolate Angel Food Cake Recipe:

1. Omit almond extract and increase vanilla to 2 teaspoons.
2. Reduce flour to 2/3 cup and sift in 1/3 cup Cocoa Powder.
3. Prepare batter and bake as above.