

Angel Food Cake

Yield – 1 cake

Ingredients:

Granulated sugar	12 oz
Cake flour, sifted	3.5 oz
Salt	¼ tsp
Egg whites	12 ea
Cream of tartar	2 tsp
Vanilla extract	1 tbsp

Directions:

1. Combine 5 oz of sugar in a bowl with the cake flour and salt. Set aside.
2. Whip whites, vanilla extract, cream of tartar until foam begins to form. Gradually add sugar while whipping whites. Continue to whip until stiff peaks form.
3. Gently fold in the egg whites into the flour mixture.
4. Pour into tube pan, or any pan, just be sure to not spray and fill $\frac{3}{4}$ of the pan if not using angel food/tube pan.
5. Bake at 350F about 30-35 minutes or until toothpick comes out clean. Immediately invert cake to cool.