

# **Angel Food Cake**

12 Large Egg Whites

1 ½ Cups Sifted Powdered Sugar

1 Cup Sifted Cake Flour or All-purpose Flour

1 ½ Teaspoon Cream of Tartar

1 Teaspoon Vanilla or Almond Extract

1 Cup Granulated Sugar

Preheat oven to 350 degrees

1. Using two custard cups separate egg yolk from white one at a time and place white into a large bowl.
2. Sift flour and powdered sugar together three separate times. (Needs to be very well mixed and fine)
3. Beat eggs white with an electric mixer, on high speed till soft peaks form. Add cream of tartar and extract to eggs and continue to beat for 30 seconds. Gradually add sugar two tablespoons at a time to eggs and mix until stiff peaks form.
4. Sift one-fourth of the powders sugar mixture over beaten eggs: Fold in gently. Repeat, folding in the remaining powdered sugar mixture by fourths.
5. Pour into an ungreased 10-inch tube pan. Gently cut through batter with a small spatula to remove any air pockets.
6. Move the rack of the oven to the bottom and top configuration.
7. Bake on the lowest rack of the oven for 40 to 45 minutes or until the top springs back when touched.
8. Immediately invert the cake; cool completely.