

Angel Food Cake

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- 1 1/2 cups egg whites (10-12 eggs)
- 1 1/2 cups sifted Powdered sugar
- 1 cup sifted cake flour or (All purpose flour w/ 1 tbsp. corn starch)
- 1 1/2 tsps. Cream of Tartar
- 1 tsp. Vanilla
- 1 cup granulated sugar

Directions

Separate eggs into a large bowl, or measuring cup and let sit at room temperature for about 30 minutes.

Preheat oven to 350 degrees.

While the eggs sit, Sift powdered sugar and flour together at least twice; set aside.

Add cream of tartar and vanilla to the egg whites. Beat with mixer on medium speed until soft peak form (the tips will curl with beaters lifted).

Gradually add granulated sugar, about 2 TBSPS at a time, beating until stiff peaks form.

Add 1/4 of the powdered sugar/flour mix to the stiff egg whites. Fold in gently. Repeat, folding in the remaining flour mix by fourths.

Pour into an ungreased 10 inch tube pan.

Bake on the lowest rack in a 350 degree oven for 40-45 minutes or until top springs back when lightly touched.

Immediately invert cake when you remove from oven. Cool thoroughly in pan, Loosen cake from pan, and remove.

Serve.

TIP To make Chocolate angel food cake prepare as above, except sift 1/4 cup unsweetened cocoa powder with the powdered sugar-flour mixture.