

Angel Food Cake by Lynn's Recipes



Lynn demonstrates how to make an Angel Food Cake. This is a delicious cake to use for strawberry shortcake or to serve with other fresh berries. Very delicious and simple to make.

Ingredients:

- 1-1/4 cups egg whites (about 9)
- 1-1/2 cups sugar, divided
- 1 cup cake flour, do not substitute
- 1-1/4 teaspoons cream of tartar
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon almond extract
- $\frac{1}{4}$ teaspoon salt

Preheat oven to 350°. Put oven rack at the lowest part of the oven.

Separate eggs and let the whites come to room temperature. Reserve the yolks for another recipe. You will not use them. Sift $\frac{1}{2}$ cup of sugar and flour together three times and set aside.

In a large mixing bowl, fitted with the whisk attachment, place the egg whites, cream of tartar, salt and extracts. Beat on medium speed until soft peaks form. Gradually add remaining sugar, about 2 Tablespoons at a time, beating on high until stiff peaks form. Gradually fold in, by hand, the flour mixture, about $\frac{1}{2}$ cup at a time.

Gently spoon into an ungreased 10 inch tube pan. Cut through the batter with a knife to remove air pockets. Smooth the top. Bake at 350° for 35-40 minutes or until lightly browned and the entire top appears dry. Immediately invert pan and cool completely, about 1 hour.

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Run a knife around the side and center of the tube pan. Remove to a serving plate.

Yield -- 12-16 servings.

[Link to Wilton Angel Food Pan](#)

[Link to KitchenAid Stand Mixer](#)

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