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Home Made Angel Food Cake Recipe



E-mail Steph about your angel food cake recipe, or order one at Steph@piece-a-cake.com

This is probably the first cake I made. I watched my granny and mom both make this as I grew up. I never dreamed I would be making these for a **loving**...no; it's not a typo. I love baking!

Ingredients

1.5 teaspoons vanilla extract
1 cup sugar
1 cup sifted flour
12 egg whites
1.5 teaspoons cream of tartar
¼ teaspoon salt
½ teaspoon almond extract

Directions

Separate egg whites
Pre-heat oven to 375
Sift flour and 1 cup sugar (prepared for later)
Combine vanilla and almond extract (prepared for later)
Beat egg whites, salt and cream of tartar in large bowl
Slowly add 1-cup sugar while beating on high
Slowly add flour and extracts while beating slowly
Spoon into angel food cake pan
Stir and rack to remove air pockets
Bake 30-35 minutes until top is springy
Invert on funnel to cool
Remove cake from pan
Invert to serving plate cutting away the top from the insert
Cover with an unlimited choices of toppings