

Heavenly Angel Food Cake

You'll be pleasantly surprised at how easy this classic cake is to make!

Prep Time: 20 Minutes Total Time: 2:55

Makes: 16 servings

Ingredients:

1 ½ cups powdered sugar
1 cup cake flour
1 ½ cups egg whites (12)
1 ½ teaspoons cream of tartar
1 cup granulated sugar
1 ½ teaspoons vanilla
¼ teaspoon salt



Directions:

Move oven rack to lowest position. Heat the oven to 375°F.

Mix powdered sugar and flour; set aside. Beat egg whites and cream of tartar in large bowl with Kitchen aide electric mixer with wire whip attachment on medium speed until *foamy*.

Beat in granulated sugar, 2 tablespoons at a time, on high speed, adding vanilla, and salt with the last addition of sugar.

Continue beating until stiff and glossy meringue forms. Do not under beat.

Remove bowl from mixer stand and sprinkle sugar-flour mixture, 1/4 cup at a time, over meringue, folding with a rubber scraper in just until sugar-flour mixture disappears.

Push batter into ungreased angel food cake pan (tube pan), 10x4 inches. Cut gently through batter with metal straight edged spatula.

Bake 30 to 35 minutes or until cracks feel dry and top springs back when touched lightly. Immediately turn pan upside down onto heatproof funnel or bottle.

Let hang about 2 hours or until cake is completely cool.

Loosen side of cake with knife or long, metal spatula; remove from pan.

Tips for Success:

Whip it up! *Egg whites whip best when they're at room temperature*; be sure to pull them from the refrigerator an hour or so before you make the cake.

Use an egg separator to separate eggs quickly. Place egg separator over a small bowl, and crack an egg into it. The white slips through the slots into the bowl, leaving the yolk behind.

To watch a video for more tips click on: <http://allrecipes.com/video/167/angel-food-cake/>