

# Angel Food Cake Recipe



## **Ingredients:**

12 egg whites at room temperature  
1 teaspoon cream of tartar  
1 and 3/4 cups sugar  
2 teaspoons vanilla extract  
1 and 1/4 cups all-purpose flour sifted then measured  
2 tablespoons cornstarch  
1/2 teaspoon salt

## **Instructions:**

- 1.** Preheat oven to 350 degrees.
- 2.** Beat egg whites until foamy. Start on a low speed.
- 3.** Increase the speed to medium and gradually add cream of tartar and continue to beat until soft peaks form.
- 4.** Gradually beat in 1 cup sugar very slowly until mixture holds stiff peaks.
- 5.** Fold in vanilla extract.
- 6.** Combine flour, cornstarch, 3/4 cup sugar, and salt in a small bowl. Slowly fold into egg whites.
- 7.** Add batter to ungreased 10-inch tube pan or large bundt pan and level the top with a spatula.
- 8.** Bake at 350 degrees for 40-45 minutes or until the top springs back when you touch it with your finger, or when a wooden pick inserted near the center comes out clean.
- 9. Very important:** Immediately, invert pan making sure the cake is not touching any surface. When cool, loosen sides and center with a spatula. Then, remove cooled cake from pan.