

Angel Food Cake

Yield: 10 - 12 servings

1 1/2 cups egg whites (10-12 large), at room temperature
1 1/2 cups superfine sugar, divided
1 cup sifted cake flour
1 teaspoon cream of tartar
1/4 teaspoon salt
2 teaspoon vanilla
1/2 teaspoon almond or lemon extract

Preheat oven to 325°F.

In a small bowl, mix together the cake flour and 3/4 cup of the sugar; set aside.

In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until frothy, about 1 minute on medium speed. Add the cream of tartar and salt, then beat on medium speed until fully incorporated. Begin to add the remaining 3/4 cup of sugar, 1 to 2 tablespoons at a time. After the sugar has been completely mixed in, turn the speed up to medium-high and beat the egg whites until they reach soft peaks. Be careful not beat all the way to stiff peaks. Once the eggs reach soft peaks, stir in the vanilla and almond or lemon extracts.

Sift the flour/sugar mixture over the egg white in 6 to 8 addition and gently fold in after each addition. It is better to take your time and do it gently than to rush and deflate the egg whites.

Pour the batter into an ungreased 9-inch tube pan with a removable bottom. Smooth the top with a spatula and tap the pan on the counter once or twice to ensure that there are no large bubbles lurking beneath the surface.

Bake for 50-60 minutes, until the top springs back when lightly pressed.

Remove from oven and invert pan over a full 2-liter bottle. Allow to cool completely overnight.

Gently run a thin knife around the sides, then around the bottom of the pan to release the cake when ready to serve.

Source: [Baking Sheet](#)