



ANGEL FOOD CAKE

- 1 Cup Cake Flour
- 1 ½ Cups Fine Granulated Sugar
- 1 1/3 Cups Egg Whites (9 to 10 Eggs)
- 1 ¼ Teaspoon Cream of Tartar
- ¼ Teaspoon Salt
- ½ Teaspoon Vanilla
- ¼ Teaspoon Almond Extract

DIRECTIONS

1. Sift flour, measure, and resift 6 times with $\frac{3}{4}$ cup of the sugar.
2. Turn egg whites into a 6 quart mixing bowl.
3. Sprinkle with cream of tartar and salt evenly over the surface.
4. Beat with a wire whisk until stiff but not dry.
5. Gradually beat in remaining sugar and flavorings.
6. Sift flour sugar combination into the egg whites 2 tablespoons at a time.
7. Fold in gently but thoroughly with whisk between each addition.
8. When completely blended, dip batter carefully into an ungreased Bundt pan.
9. Bake in a 300 degree oven for 1 ½ hours.
10. Remove from oven and invert pan so cake does not rest on upper crust.
11. Leave inverted until the cake is thoroughly cooled.
12. Loosen the sides and remove from pan.