



ANGEL FOOD CAKE

- 1 1/2 Cups Egg Whites (12-14 Eggs)
- 1/2 Teaspoon Salt
- 2 Teaspoons Cream of Tartar
- 2 Tablespoons Water
- 1 Teaspoon Vanilla
- 1 Teaspoon Almond Extract
- 1 Cups Less 2 Tablespoons Sugar
- 1 1/2 Cups Sifted Cake Flour

DIRECTIONS

1. Beat egg whites and salt until frothy; sprinkle with cream of tartar.
2. Continue beating until whites are in soft, moist peaks.
3. Gradually beat in water and flavorings.
4. Fold in half the sugar sifting 2 tablespoons at a time over the surface.
5. Beat until egg whites are stiff and glossy, but not dry.
6. Using a wire whisk, carefully fold in mixture of remaining sugar and flour which have been sifted together four times.
7. Add about 1/4 cup at a time, scattering it over the meringue as you fold.
8. When batter is blended, pour into ungreased Bundt pan.
9. Bake in a 375 degree oven for 40 minutes.
10. Invert pan and let the cake stand until it is perfectly cold.
11. Loosen it carefully with a slim, sharp knife when turning it out of the pan.