

ANGEL FOOD CAKE

INGREDIENTS:

- 1 cup cake flour*
- 1/4 t salt
- 12 large egg whites, room temperature
- 1 t cream of tartar
- 1 1/4 cups sugar
- 2 t vanilla extract
- strawberries
- whipped cream
(1 cup heavy cream + 1/4 cup powdered sugar + vanilla)

* Or place 1 T cornstarch in the bottom of a 1-cup measuring cup and top with all-purpose.

DIRECTIONS:

1. Preheat oven to 350F. Whisk flour and salt together in a small bowl. In a large bowl, beat egg whites with an electric mixer on medium-high until foamy, about 1 minute. Add cream of tartar; beat until soft peaks form. Continue to beat, gradually adding sugar until stiff peaks form, about 2 minutes. Mix in vanilla.
2. Fold flour mixture into the egg whites and fold gently until completely mixed in. Gently spoon batter into an ungreased angel food cake pan with a removable bottom. Smooth top. Bake until cake is golden and springs back when lightly pressed, 35-40 minutes. Invert pan; let cool in pan for 1 hour. Balance the center on a bottle. Run a knife around the inside of the pan and around the bottom of the type to release the cake, and unsold. Use a knife to release the cake from the bottom of the pan. Remove.
3. Serve with whipped cream and berries.