

Here's what's cookin': ANGLE FOOD CAKE

Recipe from: MOM Serves:

1 cup sifted Cake Flour

1½ cups sugar

1½ cups (10 to 12) egg whites*

¼ tsp. salt

1¼ tsp. cream of tartar

1 tsp. vanilla

¼ tsp. almond extract

Sift flour once, measure, add
½ cup sugar, and sift together
three times. Place egg whites
and salt in large mixing bowl
and beat at No. 8 speed



until foamy. Add cream of tartar and beat until stiff enough to hold up in definite peaks, but not dry. Continue beating, adding remaining sugar rapidly, a tablespoon at a time. Beat only until sugar is JUST blended.

Remove bowl from mixer. Add flavorings. Then sift in dry ingredients, a small amount at a time, folding in each addition with a wire whisk or spoon. Turn into ungreased 10" tube pan. Bake in moderate oven (375 F) 30 to 35 minutes. Invert pan until cake is cold.

* Remove eggs from refrigerator several hours before using. *But separate before letting set out*