

# Donna's Delights: Angel Food Cake



## Ingredients

- 3 cups powdered sugar, divided
- 1/4 teaspoon salt
- 1 cup cake flour
- 12 egg whites
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 1/2 teaspoons cream of tartar

## Directions

- In a large mixing bowl, sift together 1 1/2 cups powdered sugar with salt, and cake flour. Set aside.
- In another large mixing bowl, use a hand mixer to beat together egg whites, vanilla extract, almond extract, and cream of tartar. Whip for 2 minutes. Slowly add in remaining 1 1/2 cups of powdered sugar until stiff peaks form.
- Sprinkle some of the flour mixture on top of the stiff egg peaks and gently fold in. Repeat this process to gradually fold in all of the remaining flour mixture. Scrape into an ungreased tube pan. It is very important that the pan remain ungreased.
- Bake in a 350 degree oven for 40-45 minutes, until the top is lightly browned and dry to the touch.
- Remove pan from oven and immediately invert onto a cooling rack or by placing a bottle through the center. Let cool in pan 1 1/2 hours. Tap the sides and bottom and gently remove the cake from the pan.