



Angel Food Cake

This is a classic recipe, just like Grandma used to make. Made with our [All-Purpose Flour Artisan Blend](#).

Ingredients

- 1 cup [Pamela's All-Purpose Flour Artisan Blend](#)
- $\frac{3}{4}$ cup powdered sugar
- 1 tsp salt
- $1\frac{3}{4}$ cup fresh egg whites, room temperature (approximately 18 large eggs) DO NOT use boxed egg whites
- $\frac{1}{4}$ cup warm water
- $1\frac{1}{2}$ tsp cream of Tartar
- 1 tsp vanilla
- $\frac{1}{4}$ tsp orange essence or extract or almond extract (optional)
- $\frac{3}{4}$ cup + 2 TBSP granulated sugar

Directions

Preheat oven to 350°.

Sift together flour, powdered sugar and salt. Sift the mixture 4 or 5 times. (This is an important step.)

In a stand mixer with the whisk attachment, beat egg whites, warm water, cream of Tartar, vanilla and orange essence on medium/high, while gradually adding the granulated sugar in 3 or 4 batches. Soft peaks will form after 2 or 3 minutes. Turn to high and beat until stiff and glossy another 2 minutes, for 5 minutes total. Transfer to a large wide bowl.

Add flour mixture in 4 batches, folding in gently with a rubber spatula. Be gentle & quick, as not to deflate the meringue.

Put batter into a 10" ungreased tube pan. Run knife around batter to remove any air bubbles. Smooth top with spatula and put in center of preheated oven. The pan will be very full. Bake 45 to 55 minutes in the middle of oven, until golden brown. Cake should spring back when touched and not be sticky.

Turn tube pan upside down and cool either on on feet attached to the pan or over a bottle -- cooling the cake upside down while still in the pan helps the cake keep its volume. Cool at least one hour. Using a long knife, cut around sides and center post of cake to loosen cake from pan. Remove cake from pan. Let finish cooling on a rack in the open air. This will help to dry out the sides.

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