

Angel Food Cake

1 1/2 CUP CONFECTIONERS' SUGAR
1 CUP PLAIN FLOUR 1 1/2 CUP EGG WHITES
1 1/2 TSP. CREAM OF TARTER
1 TSP. ALMOND EXTRACT
1 TSP. VANILLA EXTRACT 1/4 TSP. SALT
1 CUP GRANULATED SUGAR

Sift powdered (confectioners') sugar and flour in a separate bowl. In a stand mixer combine egg whites, cream of tartar, extracts, salt. Beat on highest speed while gradually adding granulated sugar. Beat until stiff peaks form. In large mixing bowl place 1/3 stiff whites with 1/3 of sifted ingredients. With large rubber spatula or spoon Gently fold flour into whites until no flour (powder) is left in bowl. Repeat layering until all ingredients are in bowl. When batter looks consistent, place in an ungreased tube cake pan. Bake at 375 for 40 minutes or until cake springs back when touching top. - *Take cake out of oven. Flip upside down to cool on cooling rack. If tube pan has feet, invert it on counter to cool. When completely cool, take a flat knife or icing spatula and run between edge of cake and pan to loosen cake. Next loosen bottom and center tube the same way. Top with Strawberry topping and whip cream!*