

Angel Food Cake

(Gluten Free or Glutinous)

Ingredients

- 1-1/4 cups large egg whites (about 9)
- 1-1/2 cups sugar, divided
- 1 cup Cup4Cup Gluten Free Flour (or 1 cup glutinous cake flour)
- 1-1/4 teaspoons cream of tartar
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1/4 teaspoon salt

Instructions:

1. Preheat the oven to 350°/ and set your oven racks to the lowest position, but make sure you are at least 2 inches away from the heating element.
2. Place egg whites in the bowl of your stand mixer and add cream of tartar, both of the extracts and salt to egg whites. Beat until soft frothy peaks form.
3. Turn the mixer to high and add 1/2 cup of sugar in one tablespoon at a time until you achieve a stiff peak (Or the mixture will stick to your finger and not flop over).
4. Sift your flour and 1 cup of sugar together two or three times before slowly folding the flour into your egg mixture 1/2 cup at a time.
5. Gently spoon into an ungreased tube pan. Using an offset spatula, or knife, cut through the batter to remove air pockets and flatten your top.
6. Bake for 35-40 minutes or until lightly browned and the top appears dry. Immediately invert the pan; cool completely, 1-2 hours.
7. Run a silicone spatula or something non-metal around the side and center tube of the pan to release the sticky cake. Remove cake to a serving plate.