

RECIPE

Angel Cake



Glaze

2 Cups (500 ml) icing sugar

1 tsp (5 ml) vanilla

3-4 Tbsp (45-60 ml) milk

1. In a small bowl mix together icing sugar, vanilla extract and enough milk to reach desired consistency. Spread glaze all over cake, allowing it to drip.

Ingredients

- ½ Cup (125 ml) sifted cake & pastry flour
- ¾ Cup (180 ml) sugar
- 6 egg whites at room temperature, separated
- 1 ½ tsp (7ml) lemon juice
- ½ tsp (3 ml) cream of tartar
- ¼ tsp (1 ml) salt
- ½ tsp (2 ml) vanilla

Preparation

1. **Preheat oven to 375°F.**
2. Sift together flour and ¼ cup (60 ml) of the sugar. Set aside.
3. **In a large mixing bowl, beat egg whites until foamy; add lemon juice, cream of tartar and salt.**
4. **Beat until soft peaks form. Gradually add remaining sugar, 25 ml at a time (1 Tbsp) beating until mixture is very stiff.**
5. **Sift flour mixture over egg whites in 4 batches, carefully folding in each batch until well blended. Fold in vanilla. Pour into ungreased tube pan and run spatula through mixture to eliminate any large air pockets.**
6. **BAke for 40-45 minutes or until cake springs back when lightly touched. Turn pan upside down and let cake hang to cool. Remove from pan and frost with glaze.**