



Recipe #755 Angel Food Cake,

Serving Size and Ingredients: 1 oz.

25 Servings	50 Servings	100 Servings	Ingredients
1-3/4 cups + 3 Tbsp.	3-3/4 cups + 2 Tbsp.	7-3/4 cups	Cake Flour
2-2/3 cups + 1 Tbsp.	5-1/2 cups	11 cups	Sugar, White
1/2 tsp.	3/4 Tbsp.	1-1/2 tsp.	Salt
2-1/3 cups	4-2/3 cups	9-1/3 cups	Egg Whites
1-1/2 tsp.	1 Tbsp.	2 Tbsp. + 1/4 tsp.	Cream Of Tartar
3/4 tsp.	1-1/2 tsp.	1 Tbsp. + 1/4 tsp.	Vanilla Extract
3/4 tsp.	1-1/2 tsp.	1 Tbsp. + 1/4 tsp.	Almond Extract

North Central New Mexico Economic Development District
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- 1. Beat egg whites until they form stiff peaks, and then add cream of tartar, vanilla extract, and almond extract.***
- 2. Sift together flour, sugar, and salt. Repeat five times.***
- 3. Gently combine the egg whites with the dry ingredients, and then pour into an ungreased 10 inch tube pans.***
- 4. Place cake pan in a cold oven. Turn the oven on; set it to 325 degrees F. Cook for about one hour, or until cake is golden brown.***
- 5. Invert cake, and allow it to cool in the pan. When thoroughly cooled, remove from pan.***