

ITALIAN ANGEL FOOD CAKE

Intermediate level

350 F 30-35 Minutes

Ingredients

- 1 3/4 cup granulated sugar, finely ground
- 1 cup cake flour
- 2 teaspoons "Lievito Pane Degli Angeli" (Italian brand of leavening agent plus flavoring for baked goods)
- Pinch salt
- 12 egg whites, at room temperature
- 1/3 cup water room temp water
- 1 teaspoon cream of tartar
- 1teaspoon vanilla extract

Directions

Place the sugar in a food processor and process until it is finely ground. Divide the sugar in half. Combine half of the sugar with the flour, leavening agent and salt and place in a sifter.

Place room temperature egg whites in the bowl of the standing mixer with the whip attachment. Add the cream of tartar and start beating the egg whites on slow for 2 minutes. Half way to frothy peaks slowly add the remaining sugar to the egg whites and continue to beat. Add 1/3 cup room temperature water and vanilla. Continue to beat the egg whites to medium peaks. Remove the bowl from the mixer and sift the flour mixture over the egg whites. Carefully fold the flour mixture into the egg whites. Do not over mix. When completely combined, transfer to a 10-inch ungreased angel food cake pan. Transfer to the oven and bake for 35 minutes. Test with a cake tester that it comes out dry. Remove from the oven and invert while still in the pan on a wire rack. Let cool for at least an hour or so, upside down. When the cake is completely cooled insert a knife around the edges and remove from the pan. Serve with fresh strawberries and whipped cream.