

Tim Farmer's Country Kitchen

ANGEL FOOD CAKE

*1 cup of cake flour + 3
tablespoons
¾ cup sugar
12 egg whites
1 ½ teaspoons cream of tartar
Dash of salt
1 ½ teaspoon vanilla*

Sift together flour and sugar. Set aside. Mix egg whites, cream of tartar, salt and vanilla with beaters until peaks are formed. A little bit at a time, using a spatula, fold in flour/sugar mixture. Don't over stir. Pour in angel food cake pan and place in 375 degree oven for 35 minutes. Remove and cool before serving. Can top with strawberries and pineapple, mixed with a bit of sugar.



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