



Here's what's cookin': Angel Cake  
Recipe from Helena

Serves: \_\_\_\_\_

### Large Cake

10 x 4 - Tube pan

1  $\frac{2}{3}$  C. egg wh.

1 C + 2 Tbs. sifted cake flour

$\frac{3}{4}$  Cup gran. sugar

1  $\frac{1}{2}$  tsp. C-2 tartar

1 tsp Vanilla

1 tsp almond

1 Cup sifted gran. sugar

### Small Cake

9 x 3  $\frac{1}{2}$  - Tube pan

1 C. egg wh.

1 C. sifted cake flour

$\frac{1}{2}$  C. gran. sugar

$\frac{3}{4}$  tsp salt

1 tsp C-2 tartar

1 tsp vanilla

$\frac{1}{2}$  tsp almond

$\frac{3}{4}$  C. sifted gran sugar

Separate eggs - stand until room temp.  
Set oven 375°  
Sift 4 times (sifted flour, and the  $\frac{3}{4}$  c sugar  
for large cake or  $\frac{1}{2}$  c for small. Sift  
remaining sugar.

Combine egg wh. salt c of tartar and  
flavorings. Beat on No. 12 speed until  
wh.'s are stiff and stand in peaks. -  $1\frac{1}{2}$ -  
2 min for large cake or about  $1\frac{1}{4}$  to  $1\frac{1}{2}$   
min for small. DO NOT OVER BEAT UNTIL  
DRY. Sprinkle in rapidly while beating  
on No. 8 speed, the sifted sugar - about 1  
min for large cake and  $\frac{3}{4}$  min. for small.  
scraping bowl gently toward beaters  
with rubber spatula. Turn to No. 1 speed  
sprinkle in sifted flour mixture evenly  
and quickly, scraping up and over with  
folding motion - only until blended,  
about  $1\frac{1}{2}$  min. Remove from mixer, cut  
through batter folding over and over a  
few times. Carefully push batter into  
pan. Cut through batter a few times.  
Bake about 35 min for large cake, 30  
min for small. When tester comes out  
clean, invert Pan at once until completely  
COLD