

Chocolate Angel Food (Alta Mae)

$\frac{3}{4}$ cup flour	1 t. cream of tartar
$\frac{1}{4}$ cup cocoa	$\frac{1}{2}$ t. vanilla
$1\frac{1}{2}$ cup sugar	$\frac{1}{2}$ t. lemon
$1\frac{1}{2}$ cup egg whites	$\frac{1}{4}$ t. salt

Sift flour 5 times, measure then add cocoa and sift times. Sift sugar. Add salt to egg whites and beat until foamy. Add cream of tartar and beat until eggs stand in peaks. Add sugar 1 T. at a time. Fold in do not beat. Add vanilla, lemon, and then add flour. 1 T. at a time. Pour into angel food pan. Have heat low at first and after 10 min. raise to mod. (350)