**ANGEL FOOD CAKE**

In a large mixing bowl **beat** until **“soft peaks”:**

5 large egg whites

1/2 tsp. cream of tartar

1 tsp. vanilla

1/2 tsp. salt

Then add: (A little at a time)

1/2 cup granulated sugar

**Beat** until “**stiff peaks**” form.

**Stir** together in medium mixing bowl:

1/2 cup **sifted** cake flour

3/4 cups **sifted** powdered sugar

**Fold** these ingredients into whipped

egg mixture. Use a rubber scraper and

gently combine mixture a little at a time.

Pour into **ungreased** 7 “angel cake pan.

Bake on lower rack of oven .

**Bake** at 350° 30 minutes

**Yield**: 8 servings