

Small-batch Angel Food Cupcakes



This recipe for small-batch Angel Food Cupcakes will make six dreamy marshmallowy cupcakes perfect for a light dessert.

Course	Dessert
Prep Time	10 minutes
Cook Time	18 minutes
Total Time	28 minutes
Servings	6
Calories	39 kcal
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Ingredients

Special Equipment

- Hand-held Electric Mixer

Angel Food Cupcakes

- 5 tablespoons granulated sugar divided
- 3 tablespoons (21g) cake flour
- Pinch of salt
- 2 large egg whites at room temperature
- 1 1/2 teaspoon warm water
- 1/8 teaspoon vanilla extract or a couple drops of almond extract
- 1/4 teaspoon cream of tartar

Serve With

- Whipped cream
- Strawberries, blueberries, or blackberries

Instructions

1. Preheat your oven to 350°F and line cupcake pan with 6 liners.
2. Into a medium bowl, sift together 2 tablespoons of the sugar, the flour, and salt.
3. In a medium bowl, combine remaining 3 tablespoons of the sugar, egg whites, water, vanilla, and cream of tartar and whisk until foamy. With a handheld electric mixer, beat on high until medium peaks form, 2 to 3 minutes--eggs should be white and glossy, and when the beaters are lifted straight up, peaks should stand on their own and curl over at the tip.
4. Sift 1/3 of the flour mixture over the top of the egg whites and use a silicone spatula to fold flour into the egg mixture until just incorporated. Repeat twice more, being careful not to overmix and deflate the eggs.
5. Fill your prepared cupcake cups about 80% of the way full and smooth tops (discard any extra). Bake for 17 to 20 minutes, until cupcakes have pulled away from the edges of the cupcake pan, are very lightly golden, and a toothpick inserted into the center of the cupcakes comes out clean.
6. Cupcakes can cool in the pan. If desired, once cooled, pipe a circle of whipped cream around the top of the cooled cupcake and fill with chopped fruit. Enjoy!

Recipe Notes

Approximate nutritional information is for cupcakes only. Does not include whipped cream or fruit. The cupcakes in the photos used about 2/3 cup whipped cream total and come in at just under 90 calories a piece.