

Angel Food Cake

Recipe By Perri



Cooking and Prep:  1
h 10 m

Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shavuot

Diet: Pescetarian, Vegetarian

Source: KosherScoop.com

Ingredients (7)

Main ingredients

- 1 and 1/2 cups sugar, divided
- 1 (2-inch) piece vanilla bean, split lengthwise (or 1/4 teaspoon ground vanilla)
- 1 cup sifted cake flour (about 4 ounces)
- 12 large egg whites
- 1/2 teaspoon cream of tartar
- 1/4 teaspoon salt

1 teaspoon lemon juice

Start Cooking

Make the Cake

1. Place 3/4 cup sugar in a small bowl. Scrape seeds from vanilla bean, and add seeds to sugar; discard bean. Work the vanilla seeds into sugar with fingers until well combined.
2. Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour and sugar mixture, stirring with a whisk to combine.
3. Beat egg whites with a mixer at high speed until foamy. Add cream of tartar and salt; beat until soft peaks form. Add remaining 3/4 cup sugar, two tablespoons at a time, beating until stiff peaks form. Beat in juice. Sift flour mixture over egg white mixture, 1/4 cup at a time; fold in after each addition.
4. Spoon the batter into an ungreased 10-inch tube pan, spreading evenly. Break air pockets by cutting through batter with a knife.
5. Bake at 325 degrees Fahrenheit for 50 minutes or until cake springs back when lightly touched. Invert pan; cool completely. Loosen cake from sides of pan using a narrow metal spatula. Invert cake onto plate.

About

This recipe was part of a series done using Bakto Flavors Products.