

Angel Food Cake

Makes one 8-inch round cake



Ingredients

1 $\frac{3}{4}$ cups of granulated sugar
1 cup PLUS 2 tablespoons of cake flour
 $\frac{1}{4}$ teaspoon of salt
12 large egg whites, at room temperature
(or 12 ounces of liquid egg whites in a carton)
1 $\frac{1}{2}$ teaspoon cream of tartar
1 $\frac{1}{2}$ teaspoon pure, vanilla extract

Optional: confectioners' sugar for dusting, whipping cream, and berries.

Steps

1. Preheat oven to 325°F. Grease and flour an 8-inch bundt pan.
2. In a food processor or blender, pulse the sugar until fine and powdery. Remove 1 cup and set aside to use in step 3; keep the rest inside the food processor. Add the cake flour and salt to the food processor. Pulse 5-10 times until sugar/flour/salt mixture is aerated and light.
3. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, whip egg whites and cream of tartar together on medium-low until foamy, about 1 minute. Switch to medium-high and slowly add 1 cup of sugar and set aside. Whip until soft peaks form, about 5-6 minutes. Add the vanilla extract, then beat just until incorporated.
4. In 3 additions, slowly sift the flour mixture into the egg white mixture using a fine mesh strainer, gently folding with a rubber spatula after each addition. To avoid deflating or a dense cake, don't add the flour mixture all at once. Sift and very slowly fold in several additions. This is important! Pour and spread batter into a greased 8 inch tube pan. Tap down the pan on the counter to smooth down the surface.
5. Bake the cake until a toothpick inserted comes out clean, about 40-45 minutes. Rotate the pan halfway through baking. The cake will rise up very tall while baking. Remove from the oven, then cool the cake completely (upside-down so the bottom of the tube pan is right-side up.) Once cooled, run a thin knife around the edges and gently tap the pan on the counter until the cake releases.
6. If desired, dust with confectioners' sugar. Slice the cake with a sharp serrated knife. Regular knives can easily squish the cake. Serve with whipped cream and fresh berries.
7. Store leftovers in the refrigerator for up to 5 days.