Mom's Angel Food Cake

Servings: 12
Cooking Time: 6 hours

By: Kathleen Goedtke



1 1/4 C. Sifted Cake Flour

1/2 C. + 1 1/3 C. Sifted Sugar

1 1/2 C. Egg Whites (About 12 eggs) - at room temperature

1 1/4 tsp. Cream of Tartar

1/4 tsp. Salt

1 tsp. Vanilla

1/4 tsp. Almond Extract

1. Pre-heat the oven to 375°F and move oven rack to the lowest level.
2. Sift together the cake flour and 1/2 C. sugar 4 times
3. In a large separate bowl, beat the egg whites and cream of tartar until foamy. Add salt, vanilla, and almond extract to the egg whites. Beat the whites on high speed with a hand mixer, sprinkling in the remaining 1 1/3 c. sugar 2 tablespoons at a time as you beat them. Continue until stiff peaks form. Be sure not to under-beat the eggs!
4. When the eggs are ready, sift in the flour/sugar mixture into the eggs in 4 additions, gently using a wire whisk to fold the flour in. Twist the bowl often as you fold.
5. Pour the batter gently into an ungreased angel food cake pan.
6. Bake for 20-25 minutes at 375°F, or until the top is golden brown. Reduce heat to 325°F and bake for an additional 10-20 minutes.
7. Flip upside down on a bottle or cooling rack until completely cool (several hours). Cut around the edge and center of the cake to release the pan insert. Then remove from outer pan and cut along the bottom to release the cake completely. Serve with berries and whipped cream.