

Angel Food Cake – GF    EXCELLENT

10 Egg Whites  
1 ½ t cream of tartar  
½ t almond  
1 ½ t vanilla  
½ cup sugar  
Dry Ingredients

Let Eggs warm up on counter for atleast 30 min

Sift Dry Ingredients and set aside

Mix Egg whites, cream of tartar, vanilla and almond until soft peaks form. Gradually add ½ cup sugar until stiff peaks form.

Gradually fold in flour mixture about ½ cup at a time

Gently spoon into angel food cake pan. Cut through batter with a knife to remove air pockets.  
Bake on lowest oven rack at 350 for 45 min or until lightly brown and dry. Invert pan and let cool for an hour

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Takes 2 marks on 8in bag roll

Dry Ingredients

$\frac{3}{4}$  cup sugar

$\frac{1}{4}$  cup cornstarch

$\frac{1}{4}$  cup white rice flour

$\frac{1}{4}$  cup tapioca flour

$\frac{1}{4}$  cup potatoe starch

$\frac{1}{2}$  t salt