

Angel Food Cake

1 c sifted flour
 $\frac{3}{4}$ c sugar
 $1\frac{3}{4}$ c egg whites
 $\frac{3}{4}$ t salt

$1\frac{1}{2}$ t cream of tartar
 $\frac{3}{4}$ c sugar
1 t vanilla
 $\frac{1}{4}$ t almond extract

Sift flour & $\frac{3}{4}$ c sugar together 4 times. Beat egg whites with salt until foamy - at med. to high speed. Sprinkle in cream of tartar - beat until stiff enough to hold definite peaks - but not dry. At high speed beat in remaining $\frac{3}{4}$ c sugar, 1 T at a time until sugar is JUST blended. Add vanilla & almond extract. Mix only until blended. Turn off mixer with rubber scraper fold in flour - sugar mixture in 4 parts using 15 folding strokes after each addition. Now fold w/ 15 more strokes. Pour into 10" ungreased

10" tupe pan. Tap gently on table to fill up air pockets.
bake 375° for 35 min.