



## Angel Food Cake - High Altitude Adjustments

This easy recipe is a perfect summer dessert! It is light and simple, perfect for a BBQ. Goes well with fresh fruit and whipped cream!

### Equipment



- 10" Tube Cake Pan
- Sifter or Fine Mesh Strainer

### Ingredients



- 1 cup flour plus 3 tbsp
- 1 1/4 cup sugar + 2 tbsp (divided into 3/4c. + 2tbsp and 1/2c.)
- 1 3/4 cup egg whites (~11 eggs) - cold temperature
- 1/2 tsp salt
- 2 tsp cream of tartar
- 1/2 tsp almond extract
- 3/4 tsp vanilla extract

### Instructions



1. Preheat the oven to 375F. Line the bottom of the pan with a piece of parchment paper. Do not grease the pan!
2. Sift together the flour and 3/4 cup + 2 tbsp of the sugar. Sift two more times for a total of three.
3. Take the eggs directly out of the refrigerator, they should not be at room temp. Crack an egg and get just the egg white in a small bowl. Once that is successful, transfer the egg white to a large measuring cup. Repeat until you have reached 1 3/4 cup, should be about 11 eggs.
4. Place the egg whites, salt and cream of tartar into a mixing bowl. Beat at high speed until fairly stiff, but not forming stiff peaks yet.
5. Slowly add the remaining 1/2 cup of sugar while mixer is on a slower speed.
6. Add the almond and vanilla extract. Beat until stiff peaks form, but is not dry.
7. Add the sifted sugar/flour mixture in 4 additions. Mix until just combined. Then scrape the sides and mix by hand to make sure everything is incorporated.
8. Pour batter into the tube pan. Bake for 30-35 minutes, until it is turning golden brown on the top.
9. Cool on a cooling rack for at least 20-25 minutes. Take a butter knife and carefully run it around the edges and in the middle. Flip the pan over and remove the cake. Let it cool completely.
10. You can store the angel food cake at room temperature for a day or two, or keep it in the refrigerator for up to a week. Make sure to cover it well so it does not dry out. It is also possible to freeze the angel food cake for up to 3 months.