

Angel Food Cake

From [Adam Ragusea](#)



I have leftover egg whites. Should I just throw them away? Try the angel food cake instead!

Ingredients

- 5 egg whites
- 1/2 teaspoon cream of tartar (or a squeeze of lemon juice)
- 175 g granulated sugar
- 1/2 cup (60g) flour (cake flour, ideally)
- salt
- vanilla (or some other extract)

Instructions

- Bake this in a narrow pan — one big loaf pan, or two smaller ones would be good. Line the pan entirely with parchment paper before you start on the batter. Get the oven heating to 350°F/180°C.
- Put the cream of tartar in the egg whites and beat to stiff peaks. Gradually beat in the sugar until the foam is stiff again. Beat in a pinch of salt and a splash of vanilla. Beat in the flour until the mixture is just homogenous — no longer.
- Scrape into the pan and bake until a skewer to the center comes out clean — about an hour, but it'll depend on the dimensions of your pan. Let cool thoroughly before taking it out of the pan and peeling off the parchment paper.

- A serrated knife is good for slicing. I like eating it plain, but you could top it with whipped cream, berries.
-

Revision #1

Created 2023-12-17 13:17:46 UTC by Žygimantas

Updated 2024-02-17 07:00:48 UTC by Žygimantas