

Chocolate Angel Food Cake

Lanna Baker, Northfield

¼ c. Plus 1 TBSP Unsweetened cocoa
2 tsp. Vanilla
1 c. Sifted Cake Flour
16 Egg whites (2 c. egg whites)
½ c. Boiling Water

1 ¾ c. Sugar
¼ tsp. Salt
2 tsp. Cream of Tarter

Preheat oven to 350°. In a medium bowl combine cocoa and boiling water. Whisk until smooth. Whisk in vanilla. In another medium bowl combine ¾ c. sugar, flour and salt. Whisk to blend. In a large mixing bowl beat the egg whites until frothy. Add cream of tartar and beat until soft peaks form when beater is raised. Gradually beat in remaining 1 cup sugar beating until very stiff peaks form. Remove 1 heaping cup of egg whites and put onto the cocoa mixture. Dust the flour mixture over the remaining whites, ¼ c. at a time. Fold in quickly but gently. Whisk together the egg white and cocoa mixture and fold into the batter until uniform. Pour into 10" tube pan. The mixture will be ¼" from top of pan. Run knife through the batter to prevent air pockets. Bake 40 minutes until toothpick comes out clean and the cake springs back. Invert pan and cool for 1 ½ hours. Sprinkle with powdered sugar or cocoa.