

NOTE: Read all labels to insure that all ingredients are gluten free.

Angel Food Cake

1 ¼ cup Tom Sawyer Gluten Free Flour

½ t Salt

1 t Baking powder (gluten free)

1 ¼ cup Sugar

12 each Egg whites

1 t Cream of tartar

1 t Vanilla (gluten free)

Sift the flour, salt, baking powder, and about half of the sugar together four times. In a separate large bowl, beat egg whites and cream of tartar until stiff (recommend an electric mixer).

Add balance of sugar slowly and blend well. Continue to beat egg mixture with mixer until a firm peak is reached.

Add vanilla and blend well. Sift the flour mixture, in small amounts, over the egg mixture while gently folding. Do not over mix.

Pour into non-greased (approximately 8 inch) angel food tube pan and bake at 350 degrees F for 50-60 minutes, or until done. Remove from oven, invert the pan and let cake hang until cool. Remove from pan and frost if desired.