

the little french bakery



CONFETTI ANGEL FOOD CAKE

Ingredients

1 3/4 cups sugar (process 2 minutes to make super fine)

1/4 teaspoon salt

1 cup cake flour, sifted

12 egg whites (room temperature)

1/3 cup warm water

1 teaspoon vanilla extract

1 1/2 teaspoons cream of tartar

2-3 Tablespoons sprinkles

Directions

Preheat oven to 350 degrees F.

In a food processor process the sugar about 2 minutes until it is superfine. Mix half of the sugar with the salt the cake flour, setting the remaining sugar aside.

In a large bowl, combine egg whites, water, extract, and cream of tartar.

Using a hand mixer or stand mixer, whip the egg mixture until foamy. Slowly sift the reserved sugar, beating continuously at medium/high speed. Whip until

medium peaks form. The egg whites should make peaks that may droop slightly after a few moments.

Sprinkle some of the flour mixture in to dust the top of the egg mixture. Using a spatula fold in very gently. Fold in the remaining flour mixture with sprinkles in 2-3 parts, folding well each time.

Carefully spoon mixture into an ungreased angel food cake pan. Bake for 35 minutes then test for doneness with a wooden skewer or toothpick. (The skewer should come out dry).

Cool upside down on cooling rack for at least an hour before removing from pan. My mom always propped the pan on top of a bottle.

Fluffy Frosting

1 egg white

1 cup sugar

1/2 tsp vanilla

1/4 tsp cream of tartar 1/2 cup boiling water

1-2 drops food coloring (red or pink will make pink)

Mix all except boiling water in large mixing bowl.

Add boiling water all at once and beat 5 to 7 minutes on high until light fluffy and good spreading consistency. Don't over beat or the mixture will become grainy.