



ANGEL FOOD CAKE
TWO STEP METHOD

	<u>Grams</u>	<u>%</u>
Sugar 10X	153.8	20.2
Salt	2.5	0.3
Cream of Tartar	3.5	0.5
Egg White Solids Type P-20	44.2	5.8
Water	330.0	43.4
Vanilla, Powder	1.5	0.2
Sugar 10X	108.0	14.2
Flour, Cake	87.0	11.4
Wheat Starch, Aytex P.	5.0	0.7
Corn Starch	15.0	2.0
Baking Powder	<u>9.5</u>	<u>1.3</u>
	760.0	100.0

Procedure:

1. Combine sugar, cream of tartar, salt and egg whites. Blend.
2. Combine vanilla, sugar, flour, starches, baking powder and sift three times.
3. Pour water in bowl. Add egg blend and mix on low speed for one minute. On #12 speed, beat for four minutes. Specific gravity 0.19 - 0.2.
4. Gradually add flour mixture while beating on low speed. Continue beating for one more minute. Measure specific gravity.
5. Disperse batter into 10" tube pan. Bake at 375° F for 35-40 minutes. Invert pan and allow to cool.

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