THE J.M. SMUCKER Co

Gluten Free Spice Scented Angel Food Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	50 mins	10	N/A

Ingredients

- 3/4 cup Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 1 1/2 cups granulated sugar, divided
- 1/4 cup cornstarch
- 1 tsp cinnamon
- 1 tsp ginger
- 1/4 tsp nutmeg
- 1 1/2 cups egg whites
- 2 tsp vanilla extract
- 1/4 tsp salt
- 1/4 tsp cream of tartar

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 2:

Sift flour blend, ¾ cup (175 mL) sugar, cornstarch, cinnamon, ginger and nutmeg in a medium bowl. Reserve.

Step 3:

Place egg whites, vanilla, salt and cream of tartar in large bowl of an electric mixer. Using whisk attachment, whip on medium high speed just until soft peaks form. With mixer running on medium speed, gradually add the remaining ¾ cup (175 mL) of sugar. Continue beating until all the sugar is incorporated and egg whites hold their shape.

Step 4:

Fold flour mixture very gently into egg white mixture in 3 additions. Make sure all flour is incorporated.

Step 5:

Spoon batter into an ungreased 10” (25 cm) angel food pan.

Step 6:

Bake in preheated oven for 45 to 50 minutes until golden brown or a toothpick inserted in cake comes out clean.

Step 7:

Leave cake in pan. Invert the pan and cool cake in the pan, upside down on wire cooling rack, about 2 hours. Run a serrated knife around the edges of the pan, and turn cake onto serving plate.

Images

