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 Prof. O'Neill
 Time and Activity Chart
 21 February 2022

Angel Food Cake Time and Activity Chart

(Takes about 55 minutes)

Preheat oven to 350°F (175°C)							
1 ¾ cups sugar	Spin sugar in food processor until superfine.	Sift all dry ingredients and half of the sugar into a large bowl.	Sift dry mixture and the remaining sugar into the wet ingredients and fold.	Carefully spoon mixture into an ungreased tube pan.	Bake 375°F (190°C) 35 minutes.	Check doneness with wooden skewer.	Cool upside down on cooling rack for an hour before removing from pan.
1 cup cake flour							
¼ tsp salt							
12 egg whites (close to room temperature)	Whisk for 2 minutes in a separate large bowl.	Whip with hand mixer until medium peaks.					
1 ½ tsp cream of tartar							
1 tsp vanilla extract							
1/3 cup warm water							

<https://www.foodnetwork.com/recipes/alton-brown/angel-food-cake-recipe-1938726>

<http://www.cookingforengineers.com/recipe/83/Strawberry-Glazed-Angel-Food-Cake>