SAMSSites Recipes

Gluten-Free Angelfood cake

Altered by me

I did find a recipe on the Internet but had to adjust it because of other family food allergies.

- 1-1/2 cups egg whites (about 10)
- 3/4 cup plus 1/2 cup sugar, divided
- 1/4 cup arrowroot
- 1/2 cup rice flour
- 1/4 cup tapioca flour
- 1-1/2 teaspoons cream of tartar
- 3/4 teaspoon salt
- 3/4 teaspoon vanilla extract

Place egg whites in a large bowl. Let stand at room temperature for 30 minutes. Sift 3/4 cup sugar, arrowroot and flours together twice; set aside. Add cream of tartar, salt and vanilla to egg whites; beat on medium speed until soft peaks form. Gradually add remaining sugar, about 2 tablespoons at a time, beating on high until stiff peaks form. Gradually fold in flour mixture, about 1/2 cup at a time. Gently spoon into an ungreased 10-in. tube pan. Cut through the batter with a knife to remove air pockets. Bake on the lowest oven rack at 350° for 45-50 minutes or until lightly browned and entire top appears dry. Immediately invert pan; cool completely, about 1 hour. Run a knife around side and center tube of pan. Remove cake to a serving plate.

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