

Felice's Angel Food Cake



1 cup (approximately 8 to 10) large egg whites
1 package Yumree Yumree Dreamees mix
1/2 cup granulated sugar
1 teaspoon cream of tartar
1 tablespoon water
1/2 teaspoon vanilla extract
1/2 teaspoon orange extract
3/4 cup granulated sugar

Read Cook's Note prior to starting recipe.

Separate cold eggs. Set aside and allow egg whites to come to room temperature.

In a large bowl, combine Yumree Yumree Dreamees mix and 1/2 cup sugar. Mix well and set aside.

With an electric mixer, whip room temperature egg whites with wire whip attachment for 30 seconds on low speed. Gradually increase to highest speed. Whip egg whites for 1 minute. Sprinkle cream of tartar over egg whites. Whip on high speed for an additional 3 minutes, until soft peaks form. Slowly add water and extracts. Whip on high speed for 3 to 4 minutes, or until egg whites form moist peaks. Reduce speed to low and gradually add 3/4 cup sugar to egg whites, scraping bowl to evenly distribute sugar. Once sugar is added, whip on high speed for an additional 30 seconds.

Remove bowl from mixer. Gradually add dry ingredients to egg white mixture in four additions. Gently fold in each addition of dry ingredients, approximately 15 strokes, until flour mixture is just absorbed into egg whites.

Spoon cake batter into a clean, ungreased 10-inch tube pan. Spread batter evenly across the top with a spatula. Gently cut through batter with a table knife to eliminate air pockets. Place tube pan on a baking sheet and bake on the lowest oven rack at 325 degrees for 50 minutes, or until the cracks look dry and the top bounces back when lightly touched.

Remove cake from oven. Invert pan with cake immediately and place center tube over a heat resistant funnel or narrow neck bottle. Allow cake to cool completely, approximately 2 hours. Gently run a table knife around edges of pan and center tube. Remove outer pan. Repeat for base of cake pan. Place cake on plate and serve. Keep covered.

Serves 12

Cook's Note: *Electric mixer with whip attachment required.* It is best to separate eggs while they are cold. Separate eggs one at a time into a small bowl. Empty separated egg whites into a 1-cup measure. Place egg yolks in a sealed container for future use such as scrambled eggs. Make sure there are no egg yolks in the egg whites as they will not form the desired foam. Allow egg whites to come to room temperature before using, approximately 30 minutes. Make sure that all mixing bowls, utensils, and the tube pan are free of any residue. Tiny amounts of fat prevent the egg whites from reaching desired volume. Cake is best if allowed to sit for 1 day or overnight prior to serving. This allows the flavorings to fully develop.

Yummee Yummee