

## Angel Food Cake

1 $\frac{2}{3}$ cups sugar	1 tablespoon warm water
1 cup cake flour	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon salt	2 teaspoons almond extract
1 $\frac{2}{3}$ cups egg whites	1 $\frac{1}{2}$ teaspoons cream of tartar

Place a rack in the lower part of the oven, and preheat it to 350°. Make certain that the egg whites are at room temperature.

In a food processor, process all the sugar for 2-3 minutes until it is superfine. Remove 1 cup of the sugar, and sift it into a small bowl to remove any hard elements.

Place the cake flour and the salt in the bowl of the processor with the remaining sugar, and pulse the mixture several times until fully combined.

Sift the cake, salt, and sugar mixture three times into another bowl.

Place the room-temperature egg whites in the bowl of a stand mixer. Add in the warm water, the vanilla, and the almond extract.

With the whip attachment, beat the egg-white mixture on a medium-low speed until it begins to foam. Sift in the cream of tartar, and increase the speed to medium. While beating, sprinkle on the 1 cup of sugar a tablespoon at a time, continuing to beat until soft peaks are formed, about 5 minutes. Increase the speed to high, and whip until the egg whites are shiny and rather stiff peaks are formed, about another minute or two.

Remove the bowl from the mixer stand. Sift  $\frac{1}{3}$  of the flour mixture over the egg whites, and gently fold it in with a rubber spatula. Continue doing the same with another  $\frac{1}{3}$  of the flour mixture. Finally, add the last  $\frac{1}{3}$  of the flour mixture, and fold in gently without breaking down the volume of the egg whites.

Scrape the batter into a scrupulously clean 10-inch tube pan. Run a thin-bladed knife through the batter, then knock the pan gently against your counter a couple of times to remove any air pockets.

Bake in the oven for about 45-minutes until the cake is fully risen and lightly browned. Do not open the oven door for the first half hour of baking.

Remove the cake from the oven, and turn it upside down to rest on the little feet of the pan for at least 1 hour. When cool, invert the pan right-side up. Run a thin-bladed knife carefully around the sides of the pan and along the tube. Remove the cake from the pan and loosen the bottom with your knife. Invert the cake onto a cake platter so that the bottom is now the top. Cut the cake gently with a serrated knife, without applying pressure. Serve the cake plain or with berries and/or whipped cream.