

BASIC ANGEL FOOD CAKE

OVERVIEW

07-004

INGREDIENTS

Group 1

Ingredient	KG	%
Egg white	0.300	100.00
Sugar	0.150	50.00
Salt	0.005	1.50
Cream of tartar	0.005	1.50
Granulated Sugar	0.060	20.00
Powdered sugar	0.090	30.00
Cake Flour	0.102	34.00
Total Weight:		0.711

Yield: 1 round cake

METHOD

How to do it:

1. Pre-heat oven to 175°C.
2. Beat egg whites to soft peak.
3. Add gradually sifted sugar, salt and cream of tartar until medium peak.
4. Add sifted and combined granulated sugar, powdered sugar and cake flour. Mix on low speed. Do not over mix.
5. Deposit in tube pan and bake until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake