



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

## GRAPEFRUIT ANGEL FOOD CAKE

### INGREDIENTS:

1¾ cups organic cane **Sugar**  
¼ teaspoon fine **Sea Salt**  
1 cup **Cake Flour**, sifted  
12 **Egg Whites**, at room temperature  
⅓ cup warm filtered **Water**  
1½ teaspoons **Cream of Tartar**  
1 Tablespoon **Ruby Grapefruit Zest**

**TB | TidBits:** *Angel Food Cakes are cooled upside down because gravity helps them keep their volume and stay light and airy. If you would like to add a bit more grapefruit flavor, we suggest substituting ½ cup of the sugar for TB Ruby Grapefruit Aromatic Finishing Sugar and... serve with a Ruby Grapefruit Curd!*

### METHOD:

Preheat oven to 350°F. In a food processor, blend the sugar about 2 minutes until it is super fine. Sift half of the sugar with the salt and the cake flour, setting the remaining sugar aside.

In a large bowl, use a balloon whisk to thoroughly combine egg whites, water and cream of tartar. After 2 minutes, switch to a hand mixer. Slowly sift in the reserved sugar, beating continuously at medium speed. Once the egg whites achieved medium peaks, sift enough of the flour mixture in to cover the top. Using a spatula fold in gently, and add the Grapefruit zest. Continue in this manner until all of the flour mixture is incorporated.

Carefully spoon the mixture into an ungreased tube pan. Bake for 35 minutes, then check for doneness with a wooden skewer. (The skewer should come out dry). Cool with the pan flipped upside down on a cooling rack for at least an hour before removing from pan.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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