



Instructions:

Angel Food Cake

Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique



We recommend using a funnel cake pan (23 to 25 cm / 9 to 10 in. diameter) and a scale, for precise weighing of the ingredients.

ORGANIC INGREDIENTS

- 125 g (1/2 cup) plant-based milk substitute* of your choice
- 65 g (1/3 cup) vegetable oil
- 5 ml (1 tsp) vanilla extract
- 2.5 ml (1/2 tsp) almond extract
- 1 pack [Angel Food Cake Mix](#)
- 300g of egg whites (9 to 11 egg whites), at room temperature
- 5 ml (1 tsp) cream of tartar
- 10 ml (2 tsp) sugar

PREPARATION

1. Preheat the oven to 150 °C (300 °F).
2. In a small bowl, mix liquid ingredients: plant-based milk substitute, vegetable oil, vanilla extract, and almond extract. Reserve.
3. Pour cake mix into a large bowl. Reserve.
4. Prepare meringue in a medium bowl: using an electric mixer, start whipping egg whites slowly and add cream of tartar.
When soft peaks start forming, slowly add sugar while whipping at maximum speed, until stiff peaks form.
5. Pour liquids over cake mix and stir with a wooden spoon until batter becomes uniform while slightly sticky.
6. Gently fold meringue into batter with a spatula.
7. Pour resulting mixture into the ungreased pan and bake on middle rack for about 1 hour and 15 min. Surface of cake should be bouncy when gently pressing down with your finger.
8. After removing from oven, immediately turn pan upside down and rest funnel on an inverted glass. Let cool for at least 2 1/2 hours before unmoulding.
9. To facilitate unmoulding, gently run the tip of a knife between the cake and the edge of the pan.
10. Icing: visit our website for [various suggestions](#).

Cooking time may vary from oven to oven.

TIP