

## Marbled Peppermint Angel Cake

READY IN



50 min.

SERVINGS



16

CALORIES



188 kcal

DESSERT

### Ingredients

- 2 cups powdered sugar
- 1.5 teaspoons cream of tartar
- 1.5 cups egg whites ( 10)
- 0.8 cup flour all-purpose
- 0.3 cup milk
- 0.3 cup peppermint candies crushed
- 0.3 teaspoon peppermint extract
- 6 drops food coloring red
- 0.3 teaspoon salt

- 1.5 cups sugar divided
- 1.5 teaspoons vanilla extract

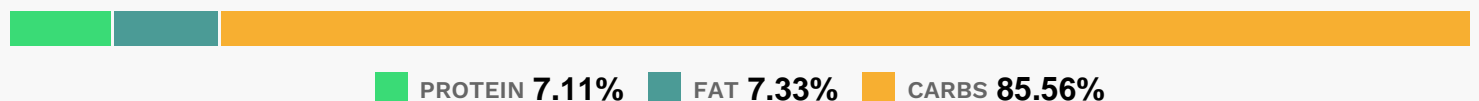
## Equipment

- bowl
- frying pan
- oven
- knife
- baking pan

## Directions

- Let egg whites stand at room temperature for 30 minutes. Sift flour and 3/4 cup sugar together twice; set aside. In a large bowl, beat egg whites, cream of tartar, extracts and salt on medium speed until soft peaks form. Gradually beat in remaining sugar, 2 tablespoons at a time, on high until stiff glossy peaks form and sugar is dissolved. Gradually fold in flour mixture, 1/4 cup at a time. Divide batter in half; tint half with red food coloring.
- Alternately spoon plain and pink batters into an ungreased 10-in. tube pan.
- Cut through the batter with a knife to remove air pockets.
- Bake on the lowest rack at 350° for 30–40 minutes or until lightly browned and cracks feel dry. Immediately invert baking pan; cool completely.
- Run a knife around sides and center tube of pan. Remove cake to a serving plate. For glaze, combine the confectioners' sugar, milk extract and food coloring if desired.
- Drizzle over cake.
- Sprinkle with crushed candies.

## Nutrition Facts



## Properties

Glycemic Index:11.44, Glycemic Load:16.39, Inflammation Score:-1, Nutrition Score:1.7791304328357%

## Nutrients (% of daily need)

Calories: 188.06kcal (9.4%), Fat: 1.56g (2.39%), Saturated Fat: 1.18g (7.35%), Carbohydrates: 40.88g (13.63%), Net Carbohydrates: 40.72g (14.81%), Sugar: 35.9g (39.89%), Cholesterol: 0.46mg (0.15%), Sodium: 78.68mg (3.42%), Alcohol: 0.15g (100%), Alcohol %: 0.27% (100%), Protein: 3.4g (6.79%), Selenium: 6.82µg (9.74%), Vitamin B2: 0.14mg (8.3%), Vitamin B1: 0.05mg (3.27%), Folate: 11.63µg (2.91%), Potassium: 96.86mg (2.77%), Manganese: 0.05mg (2.28%), Vitamin B3: 0.38mg (1.88%), Iron: 0.32mg (1.78%), Phosphorus: 13.64mg (1.36%), Calcium: 13.14mg (1.31%), Magnesium: 4.31mg (1.08%)