

Vanilla Bean Angel Food Cake

Dairy Free







DESSERT

Ingredients

	4 ounces cake flour	sifted
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- 0.5 teaspoon cream of tartar
- 12 large egg whites
- 1 teaspoon juice of lemon
- 0.3 teaspoon salt
- 1.5 cups sugar divided
- 2 inch vanilla pod split

Equipment

	bowl		
	frying pan		
Ц	oven		
Ш	knife		
	whisk		
	blender		
	spatula		
	measuring cup		
Di	rections		
	Preheat oven to 32		
	Place 3/4 cup sugar in a small bowl. Scrape seeds from vanilla bean, and add seeds to sugar; discard bean. Work the vanilla seeds into sugar with fingers until well combined.		
	Lightly spoon flour into a dry measuring cup; level with a knife.		
	Combine flour and sugar mixture, stirring with a whisk to combine.		
	Beat egg whites with a mixer at high speed until foamy.		
	Add cream of tartar and salt; beat until soft peaks form.		
	Add remaining 3/4 cup sugar, 2 tablespoons at a time, beating until stiff peaks form. Beat in juice. Sift flour mixture over egg white mixture, 1/4 cup at a time; fold in after each addition.		
	Spoon the batter into an ungreased 10-inch tube pan, spreading evenly. Break air pockets by cutting through batter with a knife.		
	Bake at 325 for 50 minutes or until cake springs back when lightly touched. Invert pan; cool completely. Loosen cake from sides of pan using a narrow metal spatula. Invert cake onto plate.		
Nutrition Facts			
	PROTEIN 12.53% FAT 2.13% CARBS 85.34%		

Properties

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 148.93kcal (7.45%), Fat: 0.36g (0.55%), Saturated Fat: 0.02g (0.15%), Carbohydrates: 32.21g (10.74%), Net Carbohydrates: 31.98g (11.63%), Sugar: 25.22g (28.03%), Cholesterol: Omg (0%), Sodium: 103.74mg (4.51%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.73g (9.46%), Selenium: 10.5µg (15%), Vitamin B2: 0.16mg (9.14%), Manganese: 0.08mg (4%), Potassium: 84.8mg (2.42%), Magnesium: 6.02mg (1.51%), Phosphorus: 14.16mg (1.42%), Copper: 0.03mg (1.34%), Folate: 4.52µg (1.13%), Vitamin B5: 0.1mg (1.05%)