Chocolate Angel Food Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

1 ½ c Powdered sugar
¾ c Cake flour
1 ½ c Egg whites (about 12)
1 Â½ tsp. Cream of tarter
1 c Sugar
1 ½ tSp. Vanilla
¼ c Cocoa
¼ tap. Salt

Directions

Move oven rack to lowest position. Heat oven to 375 degrees.

Mix powdered sugar, flour and cocoa. Beat egg whites and cream of tartar in medium bowl on medium speed until foamy. Beat in granulated sugar on high speed, 2 tablespoons at a time, adding vanilla and salt with the last addition of sugar. Continue beating until stiff and glossy. Do not underbeat.

Sprinkle sugar-flour mixture, 1/4 cup at a time, over meringue, folding in just until sugar-flour mixture disappears. Push batter into ungreased tube pan, 10 X 4 inches. Cut gently through batter.

Bake 30 to 35 minutes or until cracks in cake feel dry and top springs back when touched lightly. Immediately turn pan upside down onto glass bottle or metal funnel. Let hang about 2 hours or until cake is completely cool. Remove from pan.

Spread top of cake with Vanilla Glaze if desired.