

ANGEL FOOD CAKE

Ingredients:

- 1 Cup Powdered Sugar
- 1 Cup Flour
- 1 ½ Cup Egg Whites (at room temp)
- 1 ½ Teaspoon Cream of Tartar
- 1 ½ Teaspoon Vanilla Extract
- ¼ Teaspoon Salt
- ¾ Cup Granulated Sugar



Directions:

1. In a bowl stir or whisk together powdered sugar and flour – set aside
2. In a Mixer combine egg whites, cream of tartar, vanilla and salt and mix until combined
3. With the mixer on high beat in sugar at 1 tablespoon at a time, adding more gradually. Do NOT scrape the sides of the bowl as your doing this, just keep beating.
4. Beat until stiff peaks have formed, I check this by stopping the mixer after several minutes and tilt the head up if the egg whites/peaks stay stiff and make a mountain they are done. This does take several minutes of whipping on high.
5. Using a spatula gently fold in the sugar/flour mix about ½ cup at a time. Do not over mix. Preheat oven to 375 Degrees F
6. Using a greased 10” Spring form pan pour the mixture into the pan. Take your spatula and cut into it a few times to remove any bubbles. You can smooth out or leave with little peaks
7. Place the pan into the preheated oven and bake for 20 minutes, this may need to go longer but you can check if its’ done if the cracks on the surface look dry and the top of the cake springs back when lightly touched
8. Once the cake has cooled you can remove the spring part and place onto a cake plate



H O M E M A D E I C E C R E A M

Ingredients:

- 2 Cups Cream (Or heavy cream)
- 4 Tablespoons Sugar
- 1 Tablespoon Vanilla
- Kitchen Aid



Directions:

1. Pour the cream in your kitchen aid mixer and turn on low using the whisk attachment
2. Slowly add in 1 Tablespoon of Sugar at a time, then add in the vanilla
3. Turn onto medium and whip for about 5 minutes, but be careful if you over whip it'll break and start turning into butter
4. Once it seems nice and fluffy, using a spatula place into a freezer safe container. Place a piece of parchment paper on top and press down. This helps to reduce ice crystals when placing into the freezer
5. Place container with a lid on it in the freezer and freeze for 24 hours (longer/shorter depending on when you need it) It seems 24 hours is a good set time

