

YIELD: 8 SLICES

# Mini Angel Food Cake in a Loaf Pan



Small batch mini angel food cake for one or two people. Made in a loaf pan!

## PREP TIME

25 minutes

## COOK TIME

38 minutes

## TOTAL TIME

1 hour 3 minutes

## Ingredients

- 3/4 cup granulated sugar, divided use
- 1/2 cup all-purpose flour
- 1 tablespoon cornstarch
- 7 large egg whites
- 2 teaspoons vanilla extract
- 3/4 teaspoon cream of tartar\*
- 1/4 teaspoon fine sea salt
- whipped cream, for garnish
- fresh raspberries, for garnish

## Instructions

1. Preheat the oven to 325, and have a 9" bread loaf pan ready. Ensure it is not non-stick. Do not line or grease the pan in any way. Trust me!
2. In a small bowl, whisk together 1/4 cup of the sugar, flour, and cornstarch. Set aside.
3. To the bowl of a mini stand mixer, add the egg whites, vanilla, cream of tartar (if using) and salt. Beat on medium speed until foamy, about 30 seconds. Slowly stream in the remaining 1/2 cup of granulated sugar, one tablespoon at a time while the mixer runs. Continue to beat on HIGH speed until soft, floppy peaks form, about 4 minutes.
4. Next, add 1/3 of the dry ingredients and fold them into the egg whites using a rubber spatula gently. Proper folding technique is down the middle and around the sides. Your goal is to incorporate the flour mixture without deflating the air you just whipped into the egg whites.
5. Repeat with the remaining flour mixture in two increments. Take your time; it will at least 5 minutes to fold everything together gently. Be sure no lumps of flour remain (or they will rise to the surface of your cake while baking!)
6. Pour the batter into the loaf pan. Place the loaf pan on a baking sheet, and bake for 38-42 minutes. The cake is done when the top is no longer sticky to the touch, and if it cracks (mine didn't this time), the cracks won't be sticky either.
7. Once the cake comes out of the oven, immediately turn it upside down and invert it over two cans (see photos). The cake needs to cool upside down so it doesn't deflate. Let it cool for at least 60 minutes.
8. Once the cake is cool, run a knife around the edges of the pan and gently let the cake fall onto a cutting board on its side.
9. Use a serrated knife to slice the cake into even slices. I used a serrated knife to get the cut started, and then finished the cuts using a sawing motion with a regular very sharp knife. Go slow, don't smush the cake while slicing.
10. Serve with whipped cream and raspberries.