

## *BROWN SUGAR ANGEL FOOD CAKE*

2 cups (14 to 16) egg whites

1 ½ teaspoons cream of tartar

2 teaspoons vanilla extract

1 teaspoon salt

2 cups brown sugar, firmly packed

1 ½ cups sifted cake flour

Beat the egg whites with the cream of tartar, vanilla and salt until stiff peaks form. Gradually sift 1 cup of the sugar into the beaten whites and beat to incorporate.

Sift remaining sugar with all the flour and gently fold it into the whites. Gently turn the batter into an ungreased 10-inch tube pan and bake at 350 degrees F for 45 to 50 minutes. (The cake should spring back at the touch of a finger when done.) Let cake cool before serving.