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Angel food cake with berries

INGREDIENTS:

- 1 cup of cake flour
- 1 ½ cups of superfine sugar
- 1 ¼ cups of egg whites (approximately 10 eggs)
- ⅛ tsp of salt
- 1 tsp of cream of tartar
- 1 tsp of vanilla
- ½ tbsp of almond extract

Directions

1. Preheat the oven to 325 °F. Use an angel food cake pan 10 x 4 ½-inch (has a hole in the middle).
2. Sift the flour and ½ cup of sugar together 4 times.
3. Whip the egg whites with the salt until foamy. Beat to the point of snowy peaks.
4. Add the cream of tartar and the remaining 1 cup of sugar gradually until incorporated.
5. Add the vanilla and the almond extract.
6. Fold in the flour mixture in 4 additions, using a large wire whisk or a spatula. Gently fold. Do not beat.
7. Pour batter into the angel food cake pan and bake for 1 hour at 325 °F.
8. Let the cake cool upside-down for 1 ½ hours in the pan. Then use a knife to loosen all of the edges before removing from the pan.
9. Once the cake is out of the pan, serve with whipped cream and berries.

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