



## Angel Food Batter

Serves 1

### Ingredients:

- 1 cup Cake Flour
- 3/4 cup Sugar
- 12 Egg Whites
- 1 1/2 tsp. Cream of Tartar
- 1 1/2 tsp. Vanilla Extract
- 1/2 tsp. Salt
- 3/4 cup Sugar

### Directions:

1. Triple sift the flour and sugar together and set aside.
2. Whip the egg whites until frothy, add the cream of tartar. Whip until shiny medium stiff peaks form.
3. Add the vanilla, salt and sugar. Continue to whip 1 minute.
4. With a spatula, gently fold in the flour and sugar mixture.
5. Place the batter in a sealed container in the refrigerator until the batter has fallen and is slightly watery on the bottom. About 1 hour.
6. Gently mix the batter before adding the tortillas.