

Angel Food Cupcakes www.easy-cake-recipes.com

Ingredients:

- * 1 cup cake flour (not self-raising)
- * 1/2 cup confectioners' sugar plus additional for dusting
- * 1 2/3 cups egg whites (11-13 eggs)
- * 1 1/2 teaspoons cream of tartar
- * 1/2 teaspoon salt
- * 1 1/4 cups granulated sugar
- * 2 teaspoons vanilla extract

Instructions:

1. Preheat oven to 350°F and line twenty-four 2 1/2-inch muffin cups with paper liners; set aside.
2. On waxed paper, sift flour with 1/2 cup confectioners' sugar.
3. In a large bowl, with mixer at medium speed, beat egg whites, cream of tartar, and salt until foamy. Increase speed to high; beat until soft peaks form. Sprinkle in granulated sugar, 2 tablespoons at a time, beating until whites stand in stiff, glossy peaks when beaters are lifted. Beat in vanilla.
4. Sift flour mixture, one-third at a time, over beaten egg whites; fold in with a rubber spatula just until the flour mixture is no longer visible.
5. Spoon the batter into the cupcake liners. Batter should come almost 2 inches over the top of the liners.

Bake 20-22 minutes or until a toothpick inserted in the center of the cupcake comes out clean. Remove cupcakes from the pans and cool completely on a wire rack.

When cupcakes are cool, dust with confectioners' sugar or frost with Chocolate Glaze or Citrus Buttercream with lemon.

Makes 24 cupcakes.

Recipe Source: Good Housekeeping Magazine, May 2003