

Chocolate Angel Food Cake

Source: Cook's Country, Aug/Sept 2009

<https://www.cookscountry.com/recipes/4825-chocolate-almond-angel-food-cake>

Ingredients

1 cup plus 2 tablespoons cake flour (4 1/2 ounces) (see note)

1/4 teaspoon salt

1 3/4 cups granulated sugar (12 1/4 ounces)

12 large egg whites

1 1/2 teaspoons cream of tartar

1/2 teaspoon vanilla extract

1/2 teaspoon almond extract

2 ounces bittersweet chocolate (finely grated)

Instructions

Do not use all-purpose flour. Our tasters unflatteringly compared a cake made with it to Wonder Bread. If your angel food cake pan does not have a removable bottom, line the bottom of the pan with parchment paper. In either case, do not grease the pan (or the paper).

1. PROCESS SUGAR Adjust oven rack to lower-middle position and preheat oven to 325 degrees. Whisk flour and salt in bowl. Process sugar in food processor until fine and powdery, about 1 minute. Reserve half of sugar in small bowl. Add flour mixture to food processor with remaining sugar and process until aerated, about 1 minute.

2. BEAT WHITES With electric mixer on medium-low speed, beat egg whites and cream of tartar until frothy, about 1 minute. Increase speed to medium-high. With motor running, slowly add reserved sugar and beat until soft peaks form, about 6 minutes. Add vanilla and almond extracts and mix until incorporated.

3. SIFT AND FOLD Sift flour mixture over egg whites in 3 additions, folding gently with rubber spatula after each addition until incorporated. Fold in bittersweet chocolate. Scrape mixture into 12-cup ungreased tube pan.

4. BAKE Bake until toothpick inserted into center comes out clean and cracks in cake appear dry, 40 to 45 minutes. Cool, inverted, to room temperature, about 3 hours. To unmold, run knife along interior of pan. Turn out onto platter. Serve.

Revision #2

Created 7 July 2020 17:44:03 by TehFishey

Updated 7 July 2020 17:44:45 by TehFishey