

Name: Angel Food Cake Directions Machine Embroidery Design

SKU: DC01-KC1881

Brand: Dakota Collectibles

Unique Colors: 13 (13 color Stops)

Angel Food Cake

In an extra large mixing bowl allow egg whites to stand at room temperature for 30 minutes. Meanwhile, sift powdered sugar and flour together 3 times, set aside.

Add cream of tartar and vanilla to egg whites. Beat with an electric mixer on medium speed until soft peaks form. Gradually add granulated sugar. Beat at a low, beating until stiff peaks form.

Sift 1/4 of the flour mixture over beaten egg whites, fold in gently. Repeat, folding in remaining flour mixture by fourths. Spoon into an ungreased 10 inch tube pan. Gently cut through batter with a narrow metal spatula in folds to remove large air pockets.

Bake on the lowest rack in a 325° oven for 45 - 60 minutes or until top springs back when lightly touched. Immediately invert cake. Remove in pan, cool thoroughly. Using narrow metal spatula, loosen sides of cake from pan, remove cake.



Unique Colors

	Color Name (Color Code)	Manufacturer - Type
	Super White (1001) [No Color Selected]	madeira - rayon
	Dusty Lilac (1263) [No Color Selected]	madeira - rayon
	Crocus (286)	Exquisite - Polyester 1000m

Complete Color Sequence

#		Color Name (Color Code)	Manufacturer - Type
1		Super White (1001) [No Color Selected]	madeira - rayon
2		Super White (1001) [No Color Selected]	madeira - rayon
3		Crocus (286)	Exquisite - Polyester 1000m