

Gluten Free Angel Food Cake

Light and airy gluten-free angel food cake made with egg whites, GF flour, and cornstarch. Perfect with berries and cream. Easy 1-hour recipe!

30 min

PREP

45 min

COOK

1h 15min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup egg white
- 3 cup gluten free flour
- 1 cup corn starch
- 3 cup powdered sugar
- 2 tbsp granulated sugar
- 1 tsp salt
- 1 tsp cream of tartar
- 1 tbsp vanilla extract
- 1 tsp almond extract

Instructions

1 Prepare oven and ingredients

Preheat oven to 175°C (350°F). Separate 10-11 large eggs, placing only the whites in a large clean bowl and discarding the yolks. Let egg whites sit at room temperature for 30 minutes to bring to room temperature.

2 Process dry ingredients

Add 1 cup gluten-free flour, 2 tablespoons cornstarch, and 1 cup powdered sugar to a food processor. Process for 30 seconds until the mixture is smooth and well combined. Transfer to a bowl and set aside.

3 Process 1 cup granulated sugar in the food processor for 5-7 pulses until slightly finer but not powdered. Set aside in a separate bowl.

4 Start the meringue

Beat the room temperature egg whites in a stand mixer on high speed until they begin to foam and look

frothy, about 1-2 minutes.

5 Add 1 teaspoon salt, 1 tablespoon cream of tartar, 1 teaspoon vanilla extract, and 1 teaspoon almond extract to the foamy egg whites. Continue beating on high speed until soft peaks form, about 2-3 minutes.

6 Gradually add the processed granulated sugar one tablespoon at a time while continuing to beat on high speed. Beat until stiff, glossy peaks form and the meringue holds its shape when the beaters are lifted, about 5-7 minutes total.

7 **Fold in flour mixture**

Using a large spatula, gently fold the flour mixture into the meringue in three equal additions. Cut down through the center of the mixture and fold up and over to preserve the air bubbles, rotating the bowl as you work.

8 **Bake the cake**

Transfer batter to an ungreased 10-inch tube pan, spreading gently to eliminate large air pockets. Bake for 35-40 minutes until the top is lightly golden and springs back when lightly touched.

9 **Cool inverted**

Immediately invert the hot pan onto a cooling rack or over the neck of a bottle to cool completely upside down, about 1.5-2 hours. Run a knife around the edges and center tube before turning out onto a serving plate.

Tips

When separating eggs, ensure no yolk gets into the whites, as even a small amount of fat will prevent proper whipping.

Let egg whites come to room temperature for 30 minutes before whipping - they'll achieve better volume than cold whites.

Process the dry ingredients in a food processor to ensure they're completely smooth and will fold easily into the delicate egg whites.

Add granulated sugar gradually, one tablespoon at a time, to help stabilize the meringue and create glossy, stiff peaks.

Fold dry ingredients gently in three additions using a spatula, cutting down through the center and folding up and over to preserve air bubbles.

Cool the cake completely upside down to prevent collapse - prop the tube pan on a bottle if it doesn't have feet.

Use an angel food cake comb or serrated knife in a sawing motion to slice without compressing the delicate crumb.

Save the leftover egg yolks to make custard, hollandaise sauce, or rich scrambled eggs.