

Glutensiz Melek Keki

Hafif ve havadar glutensiz melek keki tarifi. Yumurta ak? ile yap?lan bu sünger kek, vanilya ve badem aromas?yla mükemmel tat!.

30	45	75	8	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Glutensiz Melek Keki

Malzemeler

- 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

Yap?l???

- Prepare ingredients**

Separate 10-11 large eggs, placing egg whites in a clean mixing bowl and setting yolks aside for another use. Let egg whites sit at room temperature for 30 minutes to ensure they whip properly.
- Prepare oven and dry ingredients**

Preheat oven to 175°C (347°F). Combine 2 tablespoons cornstarch, 3 cups gluten-free flour, and 1 cup powdered sugar in a food processor. Pulse for 30 seconds until completely smooth and set aside.
- Process 1 cup granulated sugar**

Process 1 cup granulated sugar in the food processor, pulsing 5-7 times to make it finer. Set aside separately from the flour mixture.
- Whip egg whites**

Beat the room temperature egg whites with an electric mixer on high speed until they become foamy and start to hold their shape, about 2-3 minutes.
- Add salt and extracts**

Add 1 teaspoon salt, 1 teaspoon cream of tartar, 1 tablespoon vanilla extract, and 1 teaspoon almond extract to the foamy egg whites. Continue beating on high speed until well combined.
- Gradually add granulated sugar**

Gradually add the processed granulated sugar one tablespoon at a time while beating continuously. Beat on high speed until stiff, glossy peaks form when you lift the beaters, about 8-10 minutes total.
- Fold in dry ingredients**

Add the flour mixture to the stiff egg whites in three additions. Gently fold each addition using a large spatula with slow, careful

movements from bottom to top, being careful not to deflate the whites.

8 **Bake the cake**

Transfer batter to an ungreased 10-inch tube pan, spreading evenly. Bake at 175°C (347°F) for 35-40 minutes until the top is light golden brown and springs back when lightly touched.

9 **Cool and serve**

Immediately invert the pan onto a cooling rack and let cool completely upside down, about 2-3 hours. Run a knife around the edges and center tube to release, then turn out onto a serving plate and slice with a serrated knife.

puçlar?

Yumurta ak? ç?rparken kaseden bir parça sar? kaçmamas?na dikkat edin, çünkü en küçük ya? parçac??? bile yumurta aklar?n?n köpürmesini engelleyebilir.

Kuru malzemeleri katlarken metal spatula kullan?n ve "J" hareketi yaparak alttan üstte katlama tekni?ini uygulay?n.

Kek pi?erken f?r?n kapa??n? açmay?n, ani s?caklık de?i?imi kekin çökmesine neden olabilir.

Pi?en keki kontrol etmek için kürdan testi yap?n - kürdan temiz ç?kmal? veya sadece birkaç nemli k?r?nt? yap??mal?.

Keki so?utmak için mutlaka ters çevirin, bu ?ekilde a??rl???yla çökmesini engelleme? olursunuz.

Servis ederken keskin b?çak kullanmak yerine testere hareketi yapan özel kek b?ça?? tercih edin.

Glutensiz un kar???m?n?z?n xanthan gum içerdi?inden emin olun, bu ba?lay?c? madde kekin yap?s?n? güçlendirir.

Pudra ?ekerini elemekten çekinmeyin, topaklanm?? ?eker hamurda düzensiz doku yaratabilir.