

Orange Angel Food Cake

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-To-Finish: 1 hour 10 minutes

Hands-On Time: 30 minutes

Serves 8 to 10

Ingredients

For the Cake

- 1 1/4 cups sifted cake flour (sift before measuring)
- 1 1/2 cups granulated sugar, divided
- 1 1/2 cups large egg whites (10 to 11 eggs), at room temperature
- 1 tsp. vanilla
- 1 tsp. cream of tartar
- 1/4 tsp. salt
- Zest of 2 oranges



For the Glaze

- 2 cups powdered sugar, sifted
- 3 Tbsp. fresh orange juice
- 1 Tbsp. orange-flavored liqueur
- Pinch of salt

Instructions

1. Preheat oven to 350°F.
2. Sift the flour and 1/2 cup sugar into a medium a bowl.
3. Whip the egg whites, vanilla, cream of tartar, salt and zest on high speed until soft peaks form.
4. On high speed, slowly sprinkle in the remaining 1 cup sugar until stiff, glossy peaks form, stopping and scraping down the sides of the bowl once or twice, about 5 minutes. When you think the whites are stiff enough, turn off the machine, remove the beater and dip it down into the whites. Pull it straight up, flip the beater so that the peak of whites stands straight up. If it falls over, the whites need another minute or two of whipping.
5. Sift the flour/sugar mixture into the whites in 3 increments, folding gently with a large spatula and mixing just until blended.
6. Pour the batter into a 10x4-inch un-greased tube pan, preferably with a removable bottom and smooth the top.
7. Bake the cake in the middle of the oven until golden and a tester comes out clean, about 40 minutes.
8. Remove the cake from the oven and immediately invert it onto the neck of a bottle, or if your pan has those little feet that elevate it upside down, invert it over a rack. Cool the cake completely, upside down.
9. Turn cake right side up and run a sharp knife around the outer edge of the pan, then around the center tube. Invert to release the cake, remove the outer pan (if it has a removable bottom) and run a knife under the bottom of the cake to release. Transfer the cake to a serving plate.
10. To make the glaze, combine the powdered sugar, orange juice, liquor and salt in a medium bowl and whisk until smooth. Add more orange juice if too thick, add more sugar if too thin. Spread the glaze over the top of the cake and let it slide decoratively down the sides. Serve with fresh berries and sorbet.

Make-ahead: The cake can be made up to 2 days ahead and kept covered at room temperature.

Extra Easy: Purchase an angel food cake from the bakery section, make the glaze and drizzle over the cake. Serve as directed.