



# Angel Cake

10 servings



Average

up to 60 Min.



## For the Cake

10 Dr. Oetker Free Range Egg White Powder Sachets x 10 or 10 Egg Whites

1 Dr. Oetker Cream of Tartar Sachet (1 tsp)

250 g Caster Sugar (9 oz)

165 g Plain Flour (5 ½ oz)

5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)

Dr. Oetker Bright Red Gel Food Colour

## For the Decoration

200 g Icing Sugar (7 oz)

5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)

Dr. Oetker Sugar Strands

20 - 25 ml Water (4-5 tsp) warm

## 1 Angel Cake

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Lightly grease a deep 24cm (9 1/2inch) diameter ring cake tin.

- 2 Make up the egg whites according to the packet instructions. Add the Cream of Tartar and whisk until very stiff – as if making meringue. Add half the sugar and the Natural Vanilla Extract, and whisk until thick and glossy.
- 3 Sift the flour and remaining sugar, in 4 batches, on to the egg whites, folding in gently but thoroughly after each addition.
- 4 Spoon a quarter of the mixture into another bowl and gently mix in a few drops of Bright Red Gel Food Colour to make pink.
- 5 Drop large spoonfuls of the plain mixture and smaller spoonfuls of the pink mixture into the tin, and gently swirl together to give a marbled effect. Smooth the top and bake for 25 minutes until risen, firm to the touch and lightly golden. Turn on to a wire rack to cool.
- 6 To decorate, sieve the icing sugar into a bowl. Add the Vanilla Extract and mix in 4-5 tsp of warm water to make a smooth, soft icing. Drizzle over the top and sides of the cake and sprinkle with the Sugar Strands. Leave to set for a few minutes before slicing to serve.

1 serving = 74g



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