Richard Petty's Angel Food Cake

Ingredients

- 1 1/2 cups egg whites
- 1 tsp cream of tartar
- 1 1/2 cups sugar
- 1/4 tsp salt
- 1 tsp vanilla
- 1 cup flour

Instructions

1. Beat egg whites until foamy, add cream of tartar; beat until stiff, but not dry.
2. Gradually beat in sugar and salt.
3. Add vanilla, then gently fold in flour.
4. Bake in angel food pan at 325 degrees for 1 hour and 15 minutes or until top is browned.

THIS WEEK'S CELEBRITY RECIPE

RICHARD PETTY'S ANGEL FOOD CAKE



The NASCAR legend wheels into the kitchen to share a favorite dessert. Preparation time: 20 minutes. Baking time: 1 hour and 15 minutes. Serves 10 to 12.

- 1½ cups egg whites
- 1 tsp. cream of tartar
- 1½ cups sugar
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 cup flour

BEAT egg whites until foamy, add cream of tartar; beat until stiff, but not dry. Gradually beat in sugar and salt. Add vanilla, then gently fold in flour. Bake in angel food pan at 325 degrees for 1 hour and 15 minutes or until top is browned.

Nutrition per serving: calories 103

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