

## **Whole Wheat Angel Food Cake**

3/4 cup Whole Wheat Flour  
1/4 cup Cornstarch  
1 1/4 cup Powdered Sugar  
12 Large Egg Whites  
1/2 teaspoon Salt  
1 1/2 teaspoon Cream of Tartar

Mix flour, cornstarch, and powdered sugar in a small bowl. Separate egg whites from yolks making sure there are no pieces of yolk in with the egg whites. Place the egg whites in your mixer equipped with whips. Beat whites until they are foamy, then add salt and cream of tartar. Beat until stiff peaks form. Stop the mixer and add 1/3 of the flour mixture. Mix for a second and stop. Add the remaining flour and gently fold in the flour until thoroughly mixed. Pour into an angel food pan and bake 30 to 35 minutes at 375. Turn the pan upside down and allow the cake to cool for a few minutes before removing.

**Enjoy**

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