

Pineapple Angel Food Cake

Fluffy and fruity, this airy cake is delicate and sweet, the perfect after dinner treat.

Makes: 12 servings

Ingredients

- 12 large egg whites (about 1 ½ cups)
- 1 teaspoon cream of tartar
- 1 ½ cups sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1 cup flour, sifted
- 1 cup crushed pineapple in 100% juice or water (do not drain)
- whipped cream (optional)



Directions

1. Preheat oven to 350°F.
2. In a large mixing bowl, beat the egg whites until they are foamy.
3. Add the cream of tartar and beat until stiff, but not dry. Gradually beat in the sugar.
4. Add the vanilla and salt and then gently fold in the flour.
5. Add the pineapple to the cake mix.
6. Pour into an ungreased angel food cake pan or 13x9 inch pan.
7. Bake for 25-35 minutes, until golden brown or an inserted toothpick comes out clean.
8. Let cool and serve with whipped cream (optional).

Recipe from: Ohio State University Cooperative Extension, adapted by the USDA Food and Nutrition Administration.

###

USDA is an equal opportunity provider, employer, and lender.