

## *Spiced Peach Angelfood Cake*



### Ingredients

- |                                   |   |
|-----------------------------------|---|
| 1 cup cake flour                  | 1 ½ cups egg whites                         |
| 1 ½ cups powdered sugar           | 1 cup granulated sugar                      |
| ½ tsp. salt                       | 2 tsp. cream of tartar                      |
| 2 tbsp. cornstarch                | 1 vanilla bean split and scraped or 1 tbsp. |
| 1 tsp. ground cinnamon            | vanilla paste, or 1 tbsp. vanilla extract   |
| ½ tsp. ground cardamom (optional) | 2 Florida peaches, pits removed and diced   |
| ¼ tsp. ground nutmeg              | small                                       |

### Procedure

1. Preheat oven to 300°F.
2. Sift three times cake flour, powdered sugar, salt, cornstarch, and spices.
3. In a separate bowl, sift together 1 cup granulated sugar and cream of tartar one time.
4. Whip egg whites on medium speed. When frothy, slowly add sugar / cream of tartar mixture while continuing to whip to create a meringue.
5. Whip meringue to stiff peaks. Remove from mixer. Drizzle in vanilla,
6. Remove from mixer and CAREFULLY fold in dry ingredients, working in batches.
7. Fold in diced peaches.
8. Pour in an UNGREASED tube cake pan or angel food cake pan. Tape the pan several times abruptly on the counter to work out air pockets.
9. Place in preheated oven for 40 minutes, or until set. You can tell if it is set by gently pressing on it and if the cake bounces back it is done. DO NOT UNDERBAKE!!!
10. Remove from oven and turn upside down on a wine bottle, or place on an elevated cooling rack. (This keeps the cake from collapsing on itself). Cool completely, at least 2 hours.
11. Remove from pan and place on serving plate. (You may have to run a knife around the edge.
12. Keep fresh by tightly wrapping in plastic wrap.
13. Serve with fresh peaches and or whipped cream!

Makes 1 cake, about 8-10 slices

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