

## Fluffy Angel Food Cake

A diabetic-friendly recipe

### Ingredients:

- 1 cup cake flour, sifted
- 1/2 teaspoon salt
- 1 teaspoon cream of tartar
- 1 1/2 cups Splenda
- 12 egg whites
- 1 tablespoon water
- 1 teaspoon vanilla extract



### Directions

1. Preheat oven to 350°F.
2. Combine flour, salt, cream of tartar, and Splenda in a medium bowl.
3. Whip egg whites, water, and vanilla in a large bowl until peaks form.
4. Fold flour mixture into the egg mixture, folding until just incorporated.
5. Transfer batter into a 10-inch tube pan.
6. Bake 35–40 minutes.

*Makes 12 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***