ANGEL FOOD CAKE WITH STRAWBERRIES

Ingredients

- 1 1/4 cup cake flour
- 1 3/4 cup white sugar
- 1/4 tsp salt
- 1 1/2 cup egg whites
- 1 tsp cream of tartar
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 3 pints fresh strawberries, quartered
- 1/2 cup sugar

CAMP KITCHEN

Directions

1. In a small bowl, mix strawberries and 1/2 cup sugar and set aside.
2. In a medium bowl, beat egg whites until they form stiff peaks and then add cream of tartar, vanilla extract and almond extract.
3. In a separate bowl, sift together flour, 1 3/4 cup sugar and salt.
4. Gently combine the egg whites with the dry ingredients and pour into an ungreased 10-inch tube pan.
5. Place cake pan in a cold oven. Turn the oven on, set to 325 degrees. Cook for about one hour, or until cake is golden brown.
6. Invert cake and allow it to cool in the pan. When throughly cooled, remove from pan.
7. Cut and top with strawberries and whipped cream.