

Mocha Angel Food Cake

CAKE:

1½ cups sifted powdered sugar	⅓ cup sifted unsweetened cocoa powder	2 tsp instant coffee granules	¼ tsp salt
1 cup sifted cake flour	1½ cups egg whites (about 12 large)	1½ tsp cream of tartar	1 cup granulated sugar
		1½ tsp vanilla extract	

FROSTING:

1 pint heavy whipping cream
⅓ cup unsweetened cocoa powder
⅓ cup granulated sugar
1 tsp instant coffee granules

Preheat oven to 350°F. In a small mixing bowl, combine powdered sugar, flour and cocoa. Set aside.

In an extra large very clean mixing bowl, combine egg whites, instant coffee, cream of tartar, vanilla extract and salt. With an electric mixer, beat on medium speed until soft peaks form. Increase the mixer speed to high; gradually add the granulated sugar, a tablespoon at a time, until stiff peaks form.

Sprinkle ¼ reserved flour mixture over the egg white mixture. By hand, gently fold into egg whites. Repeat folding dry ingredients three more times.

Gently spoon batter into an ungreased 10-inch tube pan. Cut through the batter with a knife to remove large air pockets.

Bake on the lowest oven rack for 40 to 45 minutes or until the cake springs back when lightly touched. Remove cake from the oven and invert pan and cake over a thin-necked bottle; cool thoroughly. Loosen sides and bottom of cake from pan.

Meanwhile, combine all frosting ingredients in a large mixing bowl. Chill along with beaters for at least one hour. Whip with an electric mixer on high until stiffly beaten.

Frost the sides and top of cake. Refrigerate several hours or up to 24 hours before serving. Store leftovers in the refrigerator.

Makes about 12 servings.

**Keep
Cool**

Use appliances during the cooler parts of the day. Dishwashers, washers, dryers, and stoves create heat and moisture when working, so give your air conditioner a break and save energy.