

## RECIPE 2:

### Ingredients

1 lb Angel Food Cake Mix

1 cup & 2 tbsp cold water

*\*Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

### Instructions

#### 1. Prep equipment

Angel food cakes are delicate — ensure your bowl, whisk, and pan are completely free of fat or detergent residue.

Do not grease the pan — the batter needs to cling to the sides to rise properly.

#### 2. Preheat oven to 360°F.

#### 3. Mix the batter

In a stand mixer fitted with a whisk attachment, add the cold water first, then the cake mix.

Whip on low speed for 1 minute to hydrate. Scrape the bowl.

Continue whipping on medium-low speed for 3-4 minutes, until the batter is glossy, voluminous, and forms soft peaks.

#### 4. Bake

Gently pour the batter into an ungreased 9" tube pan and smooth the top. Bake for 23-28 minutes, or until golden, the top springs back, and a toothpick comes out clean.

#### 5. Cool inverted

Immediately invert the pan and cool completely upside down to prevent collapse.

Use pan feet or place over a bottle or funnel.

#### 6. Release and serve

Once fully cooled, run a thin knife around the edges and center tube to release.

Slice with a serrated knife.

### Tips

Use cold water (50-60°F) to keep the batter stable and airy.

Don't overmix — once soft peaks form and the batter is fluffy, you're done.

Serve with fresh fruit, berry compote, or citrus glaze.