Angel cake

Ingredients

12 egg whites OR you can use egg replacer
1 1/2 teaspoons of cream of tartar
 3/4 cup of granulated sugar
 3/4 cup of powdered sugar
1 ½ teaspoons of pure vanilla extract
½ teaspoons of pure almond extract
 3/4 cup of all purpose flour (gluten-free)
¼ cup of cornstarch

Instructions

1. preheat the oven to 350F
2. mix the cornstarch and gluten free flour together in a small bowl and set aside.
3. in a large bowl using a stand up mixer beat the eggs cream of tartar together in a medium speed until foamy. Then add in the sugar and powdered sugar at a high speed, adding the pure vanilla extract, almond extract and salt. Continue beating.
4. Added in the cornstarch in gluten-free mixture ,1/4 cup at a time, beat in medium speed until the mixtures are fully combined
5. Pour the cake batter into an ungreased pan 10 in x 4 inch tube pan. use a spatula and smooth the top of the batter
6. Bake 4 30-35 minutes or golden brown. immediately turn the pan upside down into a heatproof funnel or bottle let the cake cool upside down for 2 hours
7. After the two hours are up remove the cake using a knife and enjoy!