

CHOCOLATE ANGLEFOOD CAKE

$\frac{3}{4}$ cup sifted cake flour + 2 Tablespoons

$\frac{1}{4}$ cup cocoa

$\frac{3}{4}$ cup sugar

12 or 13 egg whites

1 $\frac{1}{2}$ tsp cream of tartar

$\frac{1}{4}$ tsp salt

vanilla

$\frac{3}{4}$ cup sugar

Sift flour, cocoa, $\frac{3}{4}$ cup sugar 4 times. Beat egg whites, cream of tartar, salt and vanilla till stiff. Add remaining $\frac{3}{4}$ cups sugar, 2 tablespoons at a time, beating after each addition.

Sift about $\frac{1}{4}$ of the flour and cocoa mixture over whites. Fold in. Continue to fold in flour mixture by fourths. Bake in ungreased tube pan in moderate oven (375) till done. About 35 to 40 minutes. Invert pan. Cool.