
Golden Angel Food Cake

- 8 egg yolks
- 1 C. cold water
- 2 C. sugar
- 2 C. whole wheat flour
- ½ C. cornstarch
- ½ tsp. vanilla
- 8 egg whites
- 1 tsp. cream of tartar

Grind 1¾ C. wheat in Magic Mill on fine. Put eggs in Magic Mixer bowl. Beat until light-colored. Add cold water and beat for 2 minutes. Add sugar and blend. Combine whole wheat flour, cornstarch and salt and sift 3 or 4 times. Add to egg yolk mixture. Beat for 3 or 4 minutes. Add vanilla. Beat egg whites with cream of tartar until very stiff. Fold into egg yolk mixture by gently touching the Bosch's "jogging" switch. Be sure the whites and the yolk mixture are evenly mixed. Bake in an angel food cake pan for 1 hour and 15 minutes at 325°. Touch test the top. This cake may need another few minutes, depending on your oven. Invert on top of a pop bottle to cool.