**Angel Food Cake**

7 egg whites (3/4 cup)

½ cup powdered sugar

¼ cup potato starch flour

¼ cup arrowroot flour

1/3 cup granulated sugar

¾ tsp cream of tartar

¼ tsp salt

Preheat oven to 375.

Set egg whites aside to bring to room temperature.

Sift together powdered sugar, flour, and arrowroot flour. Sifting is important.

Measure sugar. Set aside.

Beat egg whites, cream of tartar, salt until well blended.

Continue to beat while adding sugar slowly. Beat just until sugar is dissolved whites form stiff peaks.

With rubber spatula, gently fold the flour and powdered sugar mixture about ¼ at a time, folding just enough so the flour disappears.

Pour batter into ungreased 9” tube pan and cut through gently with spatula to break any air bubbles.

Bake at 375 for 35 minutes or until top springs back when lightly touched.

Remove from oven and cool cake in the inverted pan. Remove cake only when completely cool.

This recipe can be doubled for a large 10” pan.