



Lucile's Whole Wheat Angel Food Cake

8 egg yolks

1 cup cold water

2 cups sugar

2 cups whole wheat flour

1/2 cup corn starch 1/2 teaspoon salt 1 1/2 teaspoon vanilla

8 egg whites

1 teaspoon cream of tartar

Beat Yolks till color is uniform. Add water and beat two minutes. Add sugar and blend. Combine flour, cornstarch and salt. Sift 3 to 4 times. Add to egg yolks and water mixture and then beat 3 to 4 minutes. Add vanilla. Beat egg whites with cream of tartar until stiff. Fold into egg yolks mixture making sure that they are evenly mixed. Bake in an angel food cake pan 1 hour and 15 minutes at 325°.