

Angel Food Cupcakes

Angel Food Cupcakes are a no butter recipe. These light and airy cupcakes are delicate and delicious with tart lemon flavor inside and out.

Angel Food Cupcakes Ingredients

Cupcakes

- 6 egg whites (180-210g), room temperature
- 1 ½ teaspoons lemon zest (save any remaining lemon zest to decorate the cupcakes)
- ¾ cup (143g) + 2 tablespoons superfine sugar
- ½ cup (60g) cake flour
- ¼ teaspoon salt
- 2 ½ tablespoons (35g) warm water
- ½ teaspoon vanilla extract
- ¼ teaspoon almond extract
- ¾ teaspoon cream of tartar

Glaze

- 1 cup (114g) powdered sugar
- 2 tablespoons (28g), plus about 1 teaspoon fresh lemon juice

Decoration

- Lemon zest



How to Make Angel Food Cupcakes (9 large cupcakes or 12 mini cupcakes)

This recipe makes 9 large Angel Food Cupcakes or 12 mini Angel Food Cupcakes without cupcake liners. For 9 cupcakes, put parchment paper or cupcake liners in the 3 remaining empty cups to protect your pan.

Place the oven rack on the middle level. Preheat the oven to 350 degrees Fahrenheit.

Separate the eggs and let the egg whites come to room temperature.

Zest a lemon over a piece of plastic wrap. Save all the lemon zest and set aside. Juice the lemon and set aside the lemon juice for the glaze.

In a small bowl, sift together the 2 tablespoons of superfine sugar, the cake flour, and the salt. Set aside.

In a large bowl, whisk together egg whites, water, vanilla extract, almond extract, 1 ½ teaspoons of the lemon zest, and cream of tartar until well-combined, about 2 minutes.

Beat the egg white mixture on medium speed, while slowly adding the ¾ cup of superfine sugar to the mixture, until medium peaks form (not soft peaks and not stiff peaks).

Gradually add the flour mixture to the egg white mixture and fold gently using a silicone spatula. Continue until all the flour mixture has been incorporated.

Divide the batter among the cups in the pan, filling each cup nearly full. *To make 12 mini Angel Food Cupcakes, fill each cup ¾ full and reduce baking time to 12-18 minutes.*

Bake on the middle rack of the oven for 18-20 minutes until golden and a toothpick inserted into the center comes out clean. Remove from the oven, and set the pan upside down, with canned goods on each end of the pan to hold up the pan.

While the cupcakes cool completely, make the glaze. Whisk together the powdered sugar and the lemon juice. Spoon the glaze on top of the cupcakes or dip the cupcakes in the glaze.

Sprinkle the remaining lemon zest over the top of the glazed cupcakes. Let the glaze set. Store the cupcakes in an airtight container at room temperature for up to three days.

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