

Mocha-Hazelnut Glazed Angel Food Cake

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Servings: 16

12 egg whites
1 cup cake flour
1/4 teaspoon instant coffee granules
1 teaspoon cream of tartar
1 teaspoon almond extract
1/2 teaspoon salt
1 1/4 cups sugar
GLAZE
1 cup Nutella
1/2 cup confectioner's sugar
1/3 cup brewed coffee
1/4 cup chopped hazelnuts
16 marachino cherries with stems

Preparation Time: 25 minutes

Bake: 30 minutes

Place the egg whites in a large bowl. Let stand at room temperature for 30 minutes.

Preheat the oven to 350 degrees.

In a small bowl, mix the flour and coffee granules until blended.

Add the cream of tartar, extract and salt to the egg whites. Beat on medium speed until soft peaks form. Gradually add the sugar, one tablespoon at a time, beating on high after each addition until the sugar is dissolved. Continue beating until soft glossy peaks form. Gradually fold in the flour mixture, about one-half cup at a time.

Gently transfer to an ungreased ten-inch tube pan. Cut through the batter with a knife to remove air pockets.

Bake on the lowest oven rack for 30 to 40 minutes or until the top springs back when lightly touched. Immediately invert the pan. Cool the cake in the pan, about 1-1/2 hours.

Run a knife around the sides and center tube of the pan. Remove the cake to a serving plate.

In a small bowl, whisk the Nutella, confectioner's sugar and coffee until smooth. Drizzle over the cake. Sprinkle with the hazelnuts. Serve with cherries.

Per Serving (excluding unknown items): 204 Calories; 6g Fat (24.6% calories from fat); 4g Protein; 35g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 123mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	204	Vitamin B6 (mg):	trace
% Calories from Fat:	24.6%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	66.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.5%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	6g	Folacin (mcg):	3mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	4mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	trace
Cholesterol (mg):	0mg	% Refused:	n.n%
Carbohydrate (g):	35g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	1
Protein (g):	4g	Lean Meat:	1/2
Sodium (mg):	123mg	Vegetable:	0
Potassium (mg):	55mg	Fruit:	0
Calcium (mg):	7mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	1IU		
Vitamin A (r.e.):	0RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 204 **Calories from Fat:** 50

% Daily Values*

Total Fat 6g	9%
Saturated Fat 1g	3%
Cholesterol 0mg	0%
Sodium 123mg	5%
Total Carbohydrates 35g	12%
Dietary Fiber trace	1%
Protein 4g	
Vitamin A	0%
Vitamin C	0%
Calcium	1%
Iron	3%

* Percent Daily Values are based on a 2000 calorie diet.