

ANGELS FOOD

- 600ml Milk
- 1 tblsp gelatine
- 2-3 tblsp sugar
- 2 eggs
- Vanilla essence

Put milk, gelatine, sugar & whisked egg yolks into a small saucepan over medium-low heat. Stir constantly. At the first sign of curdle at the edges, STOP!

Place saucepan in a bowl of water to cool. Stir occasionally whilst cooling. When cooled enough not to affect egg whites, fold in stiffly beaten egg whites and flavouring. Cool in the fridge until set.

Note: This will make a firm Angels Food. Use up to 675ml of milk if you prefer a softer texture.