Angel Food Cupcakes

1 cup cake flour 1 1/2 teaspoons cream of tartar

1 1/4 cups sugar 2 teaspoons fresh lemon juice

1/4 teaspoon salt 1 teaspoon lemon zest

1 1/4 cups egg whites (about 8) 1 teaspoon vanilla

Combine flour, 1 c. sugar and salt. Beat egg whites on medium until foamy.

Add cream of tartar. Increase speed to high and beat until soft peaks.

Beat in 1/4 c. sugar and beat until stiff peaks.

Stir in lemon juice, zest and vanilla.

Sift in 1/4 of flour and fold in.

Repeat 3 more times.

Scoop into angel food cake pan.

Bake mini bundt cakes for 16 minutes.