

Why Graber angel food cake?

What makes Graber Amish made angel food cakes so much better?

There are many reasons of which the basic home made, fresh ingredient, hand folded process is just the beginning.

Graber angel food cakes start with the only thing you can start a home made angel food cake with, fresh egg whites. Graber's has farm fresh eggs delivered every week to the bakery and separates them there. The whites are used for the cakes and the yolks are used for making noodles.

The recipe for making a Graber angel food cake is not so much different than what you would use at home. That's why it taste's homemade.

The egg whites are inspected so as not to contain even one speck of yolk. This is necessary to insure a very high whip without the addition of chemical whipping aids. They are not pasteurized before going into the oven, as this prematurely breaks down the voracity of the white. They are then blended to just the right texture before being whipped to the proper height , blended with the proper amount of #1 quality granulated sugar, and hand folded with a premium cake flour, baked to perfection, to make a perfectly fluffy homemade angel food cake.

There is really no special secrets, we just believe you should start with the right ingredients, assemble them in the right way and you will end up with a product you are very proud to put your name on.

If I haven't convinced you by now that Graber angel food cakes are a much preferred cake, come by and I will give you one to take home, enjoy and prove it to yourself.

Steve Graber