

Jenny's Citrus Chiffon Cake

Old-fashioned chiffon cake is like angel cake only more moist because it contains oil. My recipe is light and airy and beautifully fragrant from the orange & lemon zest. And it's just sweet enough... perfect with a cup of tea.

zest of one large navel orange & one lemon (Meyer if available)

juice of one orange + water to equal 3/4 cup

1/2 cup canola oil

7 egg yolks

1 teaspoon vanilla

2 cups all-purpose flour

1 1/4 cups sugar

1 Tablespoon baking powder

1/4 teaspoon salt

1 cup egg whites (about 7) at room temperature

1/2 teaspoon cream of tartar

1. Preheat oven to 325°
2. Remove zest from the orange and lemon & set aside.
3. Combine orange juice and cold water to equal 3/4 cup.
4. In a small bowl, combine juice/water, oil, yolks, vanilla, and orange & lemon zests.
5. Sift dry ingredients into a large bowl.
6. Add juice mixture to flour mixture, beating for one minute with electric mixer on medium.
7. In another large bowl with clean beaters, beat egg whites with cream of tartar until stiff peaks form.
8. Gently fold flour mixture into egg whites.
9. Bake in ungreased angel cake pan for 60 minutes.
10. Cool upside down in pan.