



Orange Chiffon Cake

- 1 1/2 cups pre-sifted flour
- 1 1/2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup vegetable or salad oil
- 7 egg yolks (unbeaten)
- 3/4 cup cold water
- 1 teaspoon vanilla
- 2 tablespoons grated orange rind
- 1 cup egg whites
- 1/2 teaspoon cream of tartar

Step 1: Measure flour without sifting; add sugar, baking powder and salt. Stir thoroughly.

Step 2: Make a hollow and add the wet ingredients in the following order: oil, egg yolks, cold water, vanilla, and orange rind.

Step 3: Mix with a mixer until the batter is smooth.

Step 4: Measure egg whites into a large bowl and add cream of tartar; beat until very stiff peaks are formed.

Step 5: Pour egg-yolk mixture over beaten egg whites, folding in gently until blended.

Step 6: Pour into an ungreased tube pan.

Step 7: Bake in a slow oven for 55 minutes, then increase the temperature to 350 and continue baking for 10-15 minutes.

Step 8: Turn the cake upside down until cold.

Step 9: Enjoy your cake!

If you've enjoyed this recipe or have any questions, feel free to reach out and let us know!