

# ORANGE CHIFFON CAKE

## Ingredients:

280	ml	flour
150	ml	sugar
7	ml	baking powder
2	ml	salt
100	ml	orange juice
60	ml	oil
3		egg yolks
15	ml	orange zest (from 1 whole orange, <b>save a bit for the glaze</b> )
2	ml	vanilla
1-2	ml	flavor extract (if using coconut, almond, lemon or orange 2mL, oil based ones use 1 mL)
3		egg whites
25	ml	sugar
2	ml	cream of tartar

## Glaze:

250	ml	icing sugar
15	ml	orange juice
10	ml	lime juice or lemon juice
2	ml	orange zest (peel) + 1 ml of extract of your choice (choices above)
15	ml	melted margarine

## Method:

1. Preheat the oven to 325 F. Very carefully separate the eggs one at a time, making sure that no egg yolk gets into the white. Use a custard cup to transfer each egg white to a medium bowl once separated.
2. Put the egg yolks, oil, orange juice, orange zest, vanilla and other extract in a glass liquid measuring cup and stir together with a fork.
3. In the medium bowl sprinkle the 2 mL of cream of tartar over the egg whites. Then beat the egg whites until they hit the **soft peak stage**. Then start to gradually add the 25 ml of sugar (5 ml at a time) till **stiff peaks** form.
4. In a large bowl sift the flour, sugar, baking powder and salt. Make a well in the center of the flour mixture and add the liquid mixture. Beat for 30 secs on low speed with an electric mixer.
5. Take a small portion of the egg whites and stir them into the mixture to lighten it. Then using your folding technique, blend the rest of the egg whites into the cake batter until no white streaks remain. Pour the batter into the tube pan using a rubber spatula. Be gentle with it to keep the air bubbles intact.
6. Bake for 45 min or until the top is golden brown. Remove from the oven and hang upside down for as long as possible while it cools so it keeps it's height and light texture. Remove from the pan and pour glaze over the top and let it run down the sides.

**Glaze:** Put the icing sugar in glass liquid measure or small bowl. Add the orange juice and lemon/lime juice. Stir with a fork. Melt the margarine and add it and the extract flavoring to the mixture. If too thick add a little hot water if too thin add a little more icing sugar.