

# Chiffon Cake



## INGREDIENTS

7 eggs  
2 cups all-purpose flour, sifted  
1½ cups white sugar  
1 tablespoon baking powder  
¼ teaspoon salt  
½ cup cooking oil  
2 teaspoons finely shredded orange peel  
1 teaspoon finely shredded lemon peel  
1 teaspoon vanilla extract  
½ teaspoon cream of tartar

## METHOD

Separate eggs. Allow egg whites and yolks to stand at room temperature for 30 minutes. Meanwhile, in a large mixing bowl combine flour, sugar, baking powder, and salt. Make a well in the center of flour mixture. Add oil, egg yolks, orange and lemon peels, vanilla, and ¾ cup cold water. Beat with an electric mixer on low speed until combined. Beat on high speed for 5 minutes more or until satiny smooth.

Thoroughly wash the beaters. In a very large mixing bowl, beat egg whites and cream of tartar on medium speed until stiff peaks form (tips stand straight). Pour batter in a thin stream over beaten egg whites; fold in gently. Pour into an ungreased 10-inch tube pan.

Bake in a 325°F oven for 65 to 70 minutes or until top springs back when lightly touched. Immediately invert cake (leave in pan); cool thoroughly. Loosen sides of cake from pan; remove cake. Makes 12 servings.