



Maple chiffon cake for special occasions

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

PORTIONS: 12

PREPARATION: 20 MINUTES

COOKING: 45 MINUTES

Requires a 9-inch (23 cm) diameter funnel cake pan



ORGANIC INGREDIENTS

Cake

- 1 pack [Cuisine L'Angélique's Angel Food Cake Mix](#)
- 5 large eggs, separated
- 80 g (1/4 cup) maple syrup
- 65 g (1/4 cup) plant-based milk substitute
- 65 g (1/3 cup) light olive oil
- 7.5 ml (1 1/2 teaspoons) vanilla extract
- 3.5 ml (3/4 teaspoon) cream of tartar

Maple flake topping

- 90 ml (6 tbsp) cane sugar
- 95 ml (6 tbsp) plant-based milk* substitute
- 65 g (1/3 cup) maple flakes

**If you do not follow a dairy-free diet, replacing milk substitute with cow's milk is an option.*

PREPARATION

Cake

1. Preheat the oven to 165 °C (325 °F).
2. In a large bowl, put the cake mix. Add egg yolks, maple syrup, plant-based milk substitute, olive oil and vanilla. Beat with an electric mixer at maximum speed or in a stand mixer with a flat paddle at medium speed for about 5 minutes.
3. In another bowl, beat egg whites. Start gently, add the cream of tartar, then beat at maximum speed until firm peaks form.

4. Gently fold the egg whites into the flour mixture with a spatula. Don't stir... that's the secret to a successful chiffon cake!
5. Pour the batter into a 9-inch (23 cm) diameter chimney pan and bake on the centre rack of the oven for about 45 minutes. Surface of cake should be bouncy when gently pressing down with your finger (cooking time may vary from oven to oven and depending on the material the mould is made from).
6. Turn the cake over and balance it over a glass; let it sit for 2 1/2 hours. To unmould, pass the blade of a knife between the cake and the pan and then place it on a serving plate.

Maple flake topping

1. In a saucepan, mix plant-based milk substitute and sugar.
2. Bring to a boil, simmer, and reduce to a light syrup.
3. Using a brush, baste syrup over the chiffon cake in sections of 1/6 of the cake's surface. If the syrup soaks into the cake, it is not thick enough. Please reduce a little more.
4. On this first section, sprinkle 1/6 of the maple flakes.
5. Repeat until the cake is completely glazed and covered with maple flakes. This gradual method prevents the syrup from setting before all the maple flakes have been sprinkled.

This cake will impress everyone! The preparation time for the application of maple flakes is definitely worth it.

VARIATIONS

[Other recipes from the same preparation.](#)