

ORANGE CHIFFON CAKE

Source: Midwest Living June 2001 - Wanda Brown

Prep/Cooking Time: about 90 minutes

INGREDIENTS:

2 1/4 sifted cake flour or 2 C all-purpose flour
3 tsp baking powder
1/2 C cooking oil
1 TSP finely shredded orange peel
1/4 C cold water
1/2 tsp cream of tartar

1 1/2 C sugar
1/4 tsp salt
6 egg yolks
1/2 C orange juice
8 egg whites
Orange Sauce (see below)

DIRECTIONS:

In large mixing bowl, mix flour, sugar, baking powder & salt. Make a well in center of dry mixture, into it add oil, yolks, peel, OJ & water. Beat with electric mixer on low till combined, then on high (5 minutes or till satin smooth).

Thoroughly wash beaters. In very large mixing bowl beat egg whites & cream of tartar on medium speed till stiff peaks form & stand up straight. Pour batter over beaten egg whites & gently fold it in by hand.

Pour into un-greased 10" tube pan. Bake in 325° F oven 65-70 minutes or till top springs back when touched lightly. Immediately invert cake pan & cool. Loosen sides of cake from pan & remove.

Prepare orange sauce & serve with cake.

Directions for Orange Sauce:

In medium saucepan, combine 1 C sugar, 3 TBS cornstarch & 1/8 tsp salt. Stir in 1 TBS finely shredded orange peel & 1 C OJ. Cook & stir mixture over medium heat till thickened & bubbly. Reduce heat, cook & stir 2 more minutes. Remove from heat. Gently stir in 2 TBS butter & 1 1/2 tsp lemon juice till butter is melted. Cover surface with plastic wrap. Cool slightly. Makes about 1 1/2 C.

Servings: 12-16