

# Orange Chiffon Cake

From [Bakingbetter.com](http://Bakingbetter.com)

6 eggs plus one additional white

$\frac{1}{2}$  teaspoon cream of tartar

2  $\frac{1}{4}$  cups cake flour

1  $\frac{1}{2}$  cups white granulated sugar

1 tablespoon baking powder

$\frac{1}{2}$  teaspoon salt

2 tablespoons grated orange zest

$\frac{1}{2}$  cup vegetable oil

$\frac{3}{4}$  cup orange juice

1 teaspoon vanilla extract

3 large oranges

Preheat oven to 325 degrees.

Separate the egg whites from yolks, making sure not to break the yolks, place in separate bowls and set aside.

Zest fresh oranges, enough for 2 tablespoons. Juice the oranges to get  $\frac{3}{4}$  cup, if you come up a little short, just add a little water to come up to  $\frac{3}{4}$  cup.

Combine zest, 1  $\frac{1}{4}$  cups sugar (remainder of sugar used in egg whites), flour baking powder, and salt, mix to combine. Add vegetable oil, orange juice and vanilla, beat until smooth, Set aside.

With an electric mixer beat the 7 egg whites until foamy. Add the cream of tartar, and beat to soft peaks, continue beating, adding remaining  $\frac{1}{4}$  cup sugar gradually, until stiff peaks form and you have a silky meringue.

To the batter, mix  $\frac{1}{3}$  of the egg whites to lighten. Add the second  $\frac{1}{3}$  of the egg whites, folding carefully to combine. Add the last  $\frac{1}{3}$  of the egg whites, again folding carefully to combine.

You should have a nice, fluffy batter.

Scrape batter into an UNGREASED tube pan with removable bottom. Bake for 45-55 minutes, until cake tests done with toothpick. When fully baked, invert pan onto it's legs, if your pan has no legs, balance center tube on top of a bottle. Let cool for 1 hour. Using a thin spatula or knife, loosen cake from sides of pan and remove bottom and center piece. Using same spatula loosen cake from bottom. Remove bottom.

