

*Oven Temperature: 325°F.  
Baking Time: 55 minutes*

## *All-American Orange Chiffon Cake*

Serves: 14

INGREDIENTS	MEASUREMENTS	WEIGHT	
		ounces	grams
<i>room temperature</i>	<i>volume</i>		
sifted cake flour	2 1/4 cups (sifted into the cup and leveled off)	8 ounce	225 grams
superfine sugar	1 1/2 cups	10.5 ounces	300 grams
baking powder, preferably Rumford	2 teaspoons	•	10 grams
salt	1/2 teaspoon	•	3.5 grams
safflower oil	1/2 liquid cup	3.75 ounces	108 grams
7 large eggs, separated, + 3 additional whites			
yolks	1/2 liquid cup	4.5 ounces	130 grams
whites	1 1/4 liquid cups	10.5 ounces	300 grams
grated orange zest	2 tablespoons	•	12 grams
orange juice, freshly squeezed	3/4 liquid cup	•	•
pure vanilla extract	1 teaspoon	•	•
<i>optional: Fiori di Sicilia</i>	<i>1/2 teaspoon</i>	•	•
<i>optional: orange oil (preferably Boyajian's)</i>	<i>1/2 teaspoon</i>	•	•
cream of tartar	1 1/4 teaspoons	•	•
<i>optional: melted vanilla ice-cream</i>	•	•	•

***Equipment: One ungreased 10-inch two-piece tube pan and a bottle with a neck slim enough to insert into the tube opening.***

In a large mixer bowl combine the flour, all but 2 tablespoons of the sugar, baking powder and salt and beat for 1 minute to mix them well. Make a well in the center and add the oil, egg yolks, orange juice, orange zest and extracts and beat 1 minute or until smooth.

In another large mixer bowl, preferably with the whisk beater, beat the egg whites until frothy. Add the cream of tartar and beat until soft peaks form, when the beater is raised. Beat in the remaining 2 tablespoons of sugar and beat until stiff peaks form when the beater is raised slowly. Gently fold the egg whites into the batter with a large balloon wire whisk, slotted skimmer or large rubber spatula until just blended. Pour the batter into the tube pan (the batter will come to 1 inch from the top) and bake for 55 minutes or

until a cake tester inserted in the center comes out clean and the cake springs back when lightly pressed in the center. Invert the pan, placing the tube opening over the neck of a soda or wine bottle to suspend it well above the counter and cool the cake completely in the pan (this takes about 1 1/2 hours).

Loosen the sides with a long metal spatula and remove the center core of the pan. Dislodge the bottom and center core with a metal spatula or thin, sharp knife. (A skewer works well around the core.) To keep the sides attractive, press the spatula well against the sides of the pan. Invert the cake onto a greased wire rack and reinvert it onto a serving plate. Wrap it airtight.

***Finished Height:*** 4 1/2 inches high in the middle

***Store:*** 3 days room temperature, 10 days refrigerated, 2 months frozen.

***Serve:*** Sprinkle lightly with powdered sugar if desired and or garnish with fresh flowers. Room temperature or lightly chilled. Cut with a serrated knife.

***Pointers for Success***

- ? Use superfine sugar for the finest texture. (You can make it by processing fine granulated sugar in the food processor for a few minutes.)
- ? Use *cake* flour without leavening or **bleached** all purpose flour.
- ? For finely shredded zest, use a microplane grater or a vegetable peeler to remove the orange portion only. The white pith beneath is bitter. If using a peeler, finish by chopping the zest with a sharp knife.
- ? If an orange is heated (about 10 seconds in a microwave oven on high power) and rolled around while pressing on it lightly, it will release a significantly greater quantity of juice.
- ? The bowl, beater and egg whites must be absolutely free of grease including even a speck of egg yolk for the egg whites to beat to stiff peaks.
- ? Using the correct amount of cream of tartar makes it possible to beat the whites very stiffly without the risk of drying them and breaking them down.
- ? A large balloon whisk or slotted skimmer is ideal for folding in the flour with the least amount of air loss. If using the whisk, periodically shake out the batter which collects inside. Work quickly once the eggs are beaten so that they do not deflate.
- ? Bake immediately after mixing in an *ungreased* pan.
- ? After baking, immediately invert the pan so that it is suspended well above the counter so that the cake doesn't steam and fall out of the pan.