



# Orange Chiffon Cake

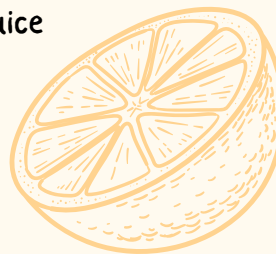


## Ingredients:

- 2 1/4 c. cake flour\*
- 1 1/2 c. sugar
- 1 tsp. baking powder
- 1 tsp. salt
- 1/2 c. oil
- 5 egg yolks
- 3/4 c. water
- 1 tsp. vanilla
- 3 tsp. grated orange peel
- 1/4 c. fresh orange juice
- 11 egg whites
- 1/2 tsp. of cream of tartar

## Frosting:

- 3 T. shortening
- 4 1/2 c. powdered sugar
- 2 tsp. orange rind
- 1 tsp. vanilla
- 1/4 c. orange juice
- milk as needed for desired consistency.



## Directions

1. Mix the first 4 ingredients and make a hole in the center of the dry ingredients and add the 1/2 c. oil, 5 egg yolks, 3/4 c. water, 1 tsp. vanilla, 3 tsp. grated orange peel and 1/4 c. fresh orange juice into the hole. Blend all together into a smooth batter and set aside.
2. In the mixer bowl, pour in 11 egg whites. Sprinkle 1/2 tsp. of cream of tartar over the whites. Using the whisk beat them until very stiff peaks form.
3. Remove the bowl from the mixer. Pour the batter mixture over the top of the whites just a little at a time to cover the top and then fold it in gently. Repeat the process until all of the batter is folded into the whites.
4. Pour the batter into an ungreased 10-inch tube pan and bake it in a 325 degree oven for 1 hour and 10 min. Invert the pan when you remove it until the cake is cool.
5. Frost with Orange Frosting!

### Orange Frosting:

Beat the remaining ingredients all together until smooth and fluffy, then spread on your cake!

### Additional Notes

\*Make cake flour by removing 2 T. of flour from each cup and replacing it with 2 T. of cornstarch. Sift very well.

