

# Orange Chiffon Cake

## Ingredients

---

2 1/4 c Cake Flour  
1 1/4 c Sugar  
1 1/2 T Baking Powder  
1/4 t Salt  
8 Eggs  
3/4 c Orange Juice  
1 T Orange Zest  
3/4 c Vegetable Oil  
1 t Cream of Tartar

## Instructions

---

- 1.Preheat oven to 325°F. Prepare two 9" pans or one 12" cake pan or one 9"x 13" sheet pan by lining with parchment.
- 2.Sift cake flour in a bowl and add 1 cup of the sugar, baking powder and salt. Set aside.
- 3.Mix together the orange juice, orange zest, oil, and egg yolks.
- 4.Make a well in the dry mixture and pour in the juice mixture. Mix together for about 2-3 minutes with an electric mixer until light and fluffy.
- 5.In another bowl, whisk egg whites until frothy. Add in cream of tartar. Slowly add the remaining 1/2 cup of sugar. Beat the egg whites until stiff peaks have formed.
- 6.Gently fold the egg whites into the batter.
- 7.Pour batter in prepared cake pans and bake for

# Orange Chiffon Cake

approx. 45 minutes.

8.The cake is ready when an inserted wooden skewer or cake tester comes out clean or when cake springs back when lightly pressed with a finger.

9.Loosen the sides with a knife or metal spatula and invert to a metal rack almost immediately. Invert again to another rack to prevent the cake from splitting.