Grace's Orange Chiffon Cake

Overview

Difficulty Medium
Servings 8
Preparation Time 15 mins
Cooking Time 15 mins

Ingredients

Egg white with stiff peaks

- 7 egg whites
- 50g fine white sugar (superfine)
- 1/2 teaspoon cream of tartar (optional)

Flour batter

- 6 egg yolks
- 225g cake flour
- 250g fine sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 120ml avocado oil
- 180ml freshly squeezed orange juice (2 - 3 large oranges)
- 1 teaspoon pure vanilla extract
- 2 tablespoons grated orange zest

Methods

Step 1.

Separate the eggs while they are still cold. Place the egg yolks in one bowl and the whites in another. Cover with plastic wrap and let it settle to room temperature.

Step 2.

Preheat the oven to 175°C and prepare 15 5cm baking molds with baking paper.

Step 3.

Using the kitchen machine with the whisk attachment, beat the egg whites until foamy. Add the cream of tartar and continue to beat until soft peaks form. Gradually add 50g of sugar and beat until stiff peaks.

Step 4.

Use another clean bowl and change to the paddle attachment, add in egg yolks, 250g of sugar, salt, avocado oil, vanilla extract, orange juice, flour and baking powder. Beat until smooth. Scrape down the sides of the bowl as needed. * Chef's tip: For a less sweet version, cut down sugar from 250g to 150g.

Step 5.

With a large rubber spatula or wire whisk, gently mix in the egg whites into the flour batter.

Step 6.

Pour the batter into the 5cm baking molds with baking paper and sprinkle some grated orange zest. Bake for 15 minutes. To check if the cakes are ready, insert a wooden skewer into the center of the cake. If it comes out clean, it is ready.

Step 7.

Dust the top with confectioners' sugar (powdered or icing). You may serve it with whipped cream (or ice cream) and orange salsa.

Guten Appetit

Product Used

Serie | 8 Oven

The built-in oven with PerfectBake and PerfectRoast: you get perfect baking and roasting results – automatically.