

Paulette's Orange Chiffon Cake

8 eggs, separated

1 cup (200 grams) sugar

1 tablespoon orange juice

4 tablespoons vegetable oil

1 teaspoon vanilla extract or vanilla sugar

1 cup (125 grams) flour

2 teaspoons baking powder

1/4 teaspoon salt

grated zest/peel of an orange - not including the bitter white pith just under the peel

Directions:

Preheat oven to 325/162 C degrees. This is especially important with the chiffon cake. It needs the lift of the air which you whipped into the whites to properly rise so it needs to be baked as soon as the batter is ready.

Whip the egg whites and as you see it get frothy, slowly add the sugar till a nice fluffy not quite meringue-like consistency is achieved (it's not quite that glossy but should be white and stiff with peaks).

Put all the liquid ingredients, egg yolks, juice, oil, vanilla into the mixer whipping as you add them on low, just till incorporated. This will take a minute or two and keep an eye on this. If you whipped them stiffly enough, they will not deflate much and will mix nicely. Turn off.

Mix flour, zest, baking powder and salt. Turn mixer on low, shake in flour mixture mixing just until incorporated. This happens quickly - don't overmix.

Pour batter in oil sprayed 9 x 13 inch (23 x 33 cm) tin and bake for about 35-40 minutes. Make sure cake is puffed, browned on top and not jiggly. Check for doneness with toothpick, should come out dry. Let cool on wire rack. Once cold, cut into squares to serve.