

2021 Baking Contest Sr. Division – Specialty Cake

Lemon Chiffon Cake

Yield: 1 Cake

Cake Ingredients

7 large eggs, <i>separated</i> , room temperature	3/4 c. water
2 c. all-purpose flour	1/2 c. canola oil
1-1/2 c. sugar	4 tsp. grated lemon zest
3 tsp. baking powder	2 tsp. vanilla extract
1 tsp. salt	1/2 tsp. cream of tartar

Frosting

1/3 cup butter, softened	1/4 cup lemon juice
3 cups confectioners' sugar	Dash salt
4-1/2 teaspoons grated lemon zest	

Directions

1. Preheat oven to 325°.
2. Sift flour, sugar, baking powder and salt together twice, place in another large bowl.
3. In a small bowl, whisk egg yolks, water, oil, lemon zest and vanilla until smooth.
4. Add to flour mixture; beat until well blended.
5. Add cream of tartar to egg whites; with clean beaters, beat on medium speed just until stiff but not dry. Fold a fourth of the whites into batter, then fold in remaining whites.
6. Gently spoon batter into an ungreased 10-in. tube pan.
7. Cut through batter with a knife to remove air pockets.
8. Bake on lowest oven rack 50-55 minutes or until top springs back when lightly touched. Immediately invert pan; cool completely in pan, about 1 hour.
9. Run a knife around sides and center tube of pan. Remove cake to a serving plate.
10. In a small bowl, combine frosting ingredients; beat until smooth. Spread over cake.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.