

Lemon Chiffon Cake

by Lorraine Didrikson

Makes one three-layer (9-inch) cake; 12 servings

Source: Zoe Singer | Epicurious | March

Dry Ingredients:

1 ¼ cups white rice flour

½ cup potato starch

¼ cup tapioca starch

½ tsp. xanthan gum

3 tsp. baking powder

1 tsp. salt

1/12 cups sugar

WET Ingredients:

7 eggs at room temperature, separated - Easier to separate when cold.

¾ cup water, slightly warm

½ cup oil (vegetable)

2 tsp. lemon extract

½ tsp. cream of tartar

Heat Oven to 325.

Baking time 50-55 mins

METHOD:

In separate bowl, whisk together dry ingredients.

In another bowl, combine the egg yolks, water, vegetable oil, lemon extract. Mix until well combined. I

let my mixer run for about 5 mins. It will double in volume and be a very light color.

Sift your dry ingredients and gradually add to the yolk mix.

Whip up your egg whites with the cream of tartar until medium peaks.

Gently fold egg whites into your batter and mix well. Take care not to deflate batter. You want batter to be light and fluffy.

Spoon batter into an ungreased tube pan

Bake on lowest oven rack for about 50-60 minutes. It will be golden brown and springs back when lightly touched.

Remove from the oven and immediately invert the pan. (I put it on a wine bottle).

Cool cake in pan upside down.

Run knife around outside of pan. Turn cake onto a platter.

Glaze with frosting/icing.