



Baking Chiffon Cake

Ingredients:

- 2 1/4 cups cake flour, sifted
- 1 1/2 cups sugar
- 3 teaspoons Clabber Girl Baking Powder
- 1 teaspoon salt
- 1/2 cup vegetable oil
- 6 egg yolks
- 3/4 cup cold water
- 2 teaspoons vanilla
- 2 teaspoons lemon rind, grated
- 6 egg whites
- 1/2 teaspoon cream of tartar

Directions:

1. In large mixing bowl, mix together flour, sugar, Clabber Girl Baking Powder and salt.
2. Add oil, egg yolks, water, vanilla and grated lemon rind.
3. Beat for two minutes or until smooth.
4. In a separate mixing bowl, mix egg whites and cream of tartar until stiff. Gently fold into batter with spatula until just blended.
5. Pour into an ungreased 10-inch tube pan.
6. Bake at 325 degrees F for 55 minutes or until done.
7. Remove from oven and invert pan for cake to cool.
8. Note: This cake is good frosted with Fluffy Flavored Frosting or the Creamy Filling II.

Bake and Decorate

Activity: Make a Chiffon Cake

Conclusion: Engaging Student Interest

Lesson Ideas

1. Emphasize important ingredients and procedures in preparing a chiffon cake. Cake flour, milled from soft winter wheat, has the smallest amounts of protein and gluten, which produces the lightest, most tender cakes. The double action of Clabber Girl refers to the release of some carbon dioxide during mixing and the remainder during baking. This results in Clabber Girl Baking Powder producing a balanced, uniform rise in the oven and a light-textured product. The large quantity of egg whites also contributes to the lightness of a chiffon cake.
2. For each class, provide 1st, 2nd, and 3rd place ribbons to be awarded to the kitchen group with the best prepared and decorated cake. Each kitchen is responsible for decorating their cake for a special occasion.

Student Learning Steps

1. Look through recipe books for frosting recipes and decorating ideas. Decorating icing and decorating tips may be used. Also, frosting may be sculptured.
2. Complete plans for decorating the versatile Coconut Chiffon Cake. Make a small sketch of the cake to be approved by the teacher.
3. Review the directions for making the cake; assemble the ingredients and utensils.
4. Prepare the cake.
5. Arrange the oven rack to the lowest position. If necessary, remove the upper rack. Preheat the oven. Follow the recipe directions to bake and cool the cake. When your cake is completely cool, proceed with decorating plans. Be creative!

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