

CHIFFON SPONGE CAKE

Yield: One 3 by 8-inch or 2 by 10-inch cake

Ingredients	Amounts
Canola oil	2/3 cup
Egg yolks	8
Water	1 cup
Vanilla extract	1 Tbsp.
Cake flour	14 oz.
Sugar	7 oz.
Baking powder	4 tsp.
Salt	1 tsp.
Egg whites	8
Sugar	7 oz.

Method

1. Lightly spray a 3-by-8-inch or 2-by 10-inch cake pan with canola oil spray. Line with parchment and flour the sides of the pan.
2. In a bowl, whip the canola oil and egg yolks until combined. Add the water and vanilla extract.
3. In a mixer bowl, sift together the flour, sugar, baking powder, and salt. Place the bowl on the electric mixer.
4. Add the egg yolk mixture and beat gently just to combine. Scrape down the bowl.
5. Beat at high speed for 20 seconds to fully aerate. Remove from mixer machine and scrape down bowl. Set aside.
6. In another mixer bowl, whip the egg whites to a foam. Slowly sift in the second measure of sugar and whip to firm peaks.
7. Gently fold meringue into reserved batter. Transfer to cake pan.
8. Bake in a 325°F convection oven for about 30 minutes.
9. Cool in the pan for 10 minutes. Remove from pan and cool thoroughly.