



~~Orange~~
Cake w/ fruit on side

Orange Cream Chiffon Cake Recipe



Light and luscious, this sponge cake is bursting with orange flavor. It's the perfect dessert to serve after a filling meal, or with afternoon tea or coffee.—Faith Sommers, Bangor, California

TOTAL TIME: Prep: 1 hour Bake: 40 min. + cooling

YIELD: 12 servings

Ingredients

- 9 eggs, separated
- 1 cup sugar, divided
- 1/4 cup orange juice
- 4 teaspoons grated orange peel
- 1 cup plus 2 tablespoons all-purpose flour
- 1 teaspoon cream of tartar
- 1/2 teaspoon salt

FILLING:

- 1 cup sugar
- 1/4 cup all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup orange juice
- 1 egg, lightly beaten
- 4 teaspoons grated orange peel
- 1 carton (12 ounces) frozen whipped topping, thawed

Directions

1. Place egg whites in a large bowl; let stand at room temperature for 30 minutes. In another large bowl, beat egg yolks until slightly thickened. Gradually add 1/3 cup sugar, beating until thick and lemon-colored. Blend in orange juice and peel. Add flour and remaining sugar to yolk mixture; mix well.
2. Add cream of tartar and salt to egg whites; beat with clean beaters until stiff peaks form. Fold into batter. Gently spoon into an ungreased 10-in. tube pan. Cut through batter with a knife to remove air pockets.
3. Bake at 325° on lowest oven rack 40-50 minutes or until top springs back when lightly touched. Immediately invert pan; cool completely, about 1-1/2 hours. Run a knife around sides and center tube of pan; remove cake.
4. For filling, in a double boiler or a metal bowl over simmering water, combine the sugar, flour and salt. Add the orange juice, egg and orange peel. Constantly whisk until mixture reaches 160° or is thick enough to coat the back of a spoon. Remove from heat and cool completely. Fold in whipped topping.
5. Cut cake horizontally into three layers. Place bottom layer on a serving plate; top with one-third of the filling. Repeat layers twice. Serve immediately or refrigerate. **Yield:** 12 servings.



Wine Pairings

Sweet White Wine

Enjoy this recipe with a sweet white wine such as **Moscato** or a sweet **Riesling**.