

Kick Keswick Lemon Chiffon Cake

Adapted from Bon Appétit, July 1991

Ingredients

2 cups sifted cake flour
1 1/2 cups sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup vegetable oil
8 eggs, separated
1/2 cup plus 2 tablespoons fresh lemon juice
1/4 cup water
4 tablespoons grated lemon peel
1/2 teaspoon cream of tartar

Powdered sugar
Orange Juice
Grand Marnier (Optional)

Preparation

Preheat oven to 325°F.

Make sure the angel food cake pan is clean and dry.

Zest eight lemons to get four tablespoons of zest.

Juice two/three/four lemons to get ½ cup + 2 TBS juice.

Separate eggs – yolks into small bowl. Whites into big.

Sift flour, sugar, baking powder and salt into another large bowl.

Using electric mixer at low speed, beat in vegetable oil, egg yolks, lemon juice and lemon zest.
Approx. three minutes.

Using clean dry beaters, beat egg whites and cream of tartar until stiff. Fold 1/4 of whites into batter to lighten. Gently fold in remaining whites.

Pour cake batter into ungreased 10-inch-diameter tube pan. Tap pan on counter or run rubber spatula through cake batter to release air pockets. Bake cake until springy to touch, about 1 hour 5 minutes +/- . Immediately invert cake in pan over neck of bottle. Cool cake completely. Run knife around pan sides to loosen cake. Transfer cake to plate.

Mix powdered sugar, orange juice and Grand Marnier into glaze and pour over cake.