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.

Family Fun Activities

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