

Chocolate Chip Chiffon Cake... Delicious Chips Afloat in Airy Chiffon

Preheat oven. Sift an ample amount of flour onto a square of paper. Grate unsweetened or sweet chocolate on a coarse grater.

For a large cake

Makes 16-20 servings

Step 1... Measure and sift together into mixing bowl:

- 2 ¼ cups sifted flour
- 1 ¾ cups sugar
- 1 ½ tsp. baking powder
- 1 tsp. salt

Make a well and add in order:

- ½ cup cooking oil
- 5 unbeaten egg yolks
- ¾ cup cold water
- 2 tsp. vanilla

Beat with a spoon until smooth.

Step 2.... Measure into large mixing bowl:

- 1 cup egg whites (7 or 8)
- ½ tsp. cream of tartar

Whip until whites form *very stiff* peaks. They should be much stiffer than for angel food or meringue. DO NOT UNDERBEAT.

Step 3... Pour egg yolk mixture gradually over whipped egg white—gently folding with rubber scraper *just* until blended! DO NOT STIR! Sprinkle over top of batter gently folding in with a few strokes:

- 3 sq. unsweetened or sweet chocolate (3 oz.), grated

Pour into *ungreased* pan immediately. Bake in...

10-in. tube, 4-in. deep—325°—55 min.

then—350°—10-15 min.

9x13x2-in. oblong— 350°— 45-50 min.

...or until top springs back when *lightly* touched.

Immediately turn pan upside down, placing tube part over neck of funnel or bottle, or resting edges of square, oblong, or loaf pans on 2 other pans. Let hang, free of table, until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen.

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