

Chiffon Cake

2 cups flour
1-1/2 cups sugar
1 teaspoons salt
3 teaspoons baking powder
1/2 cup corn oil
3/4 cup water
1 1/2 teaspoons vanilla
2 teaspoons grated lemon rind
7 eggs, separated
1/2 teaspoon cream of tartar

Combine all dry ingredients. "Make a well" and add oil, egg yolks, water, vanilla, and lemon rind. Beat with a spoon until smooth.

In a large mixing bowl whip 1 cup egg whites (7 to 8) and 1/2 teaspoon cream of tartar.

Whip together until whites form very stiff peaks. Pour egg yolk mixture gradually over whipped whites, gently folding with rubber spatula just until blended. Pour into ungreased pan. Bake. When cake is done, invert and let stand until cold.

10 inch tube 325 degrees for 55 minutes, then 350 for 10 - 15 minutes.

Sciapan checche.
7, uova.
2, tazze di farina.
1/2 tazza mezza di zucchero.
1/2, teaspoon di sale.
3, cocciaino piccol
di bechiam polvere.
farina e olio al Pen.
1/2, mezza tazza di olio.
1/4, quore di tazza acqua.

1, tuqun vinella.
il rosso dell'uovo si unisce con
tutta la stoffa.
il bianco si sbatto separato.
con mezza cocciaina di
di bicchiera di tarto.
la stoffa a. 3 & 50
60, minuti per la
cotata. poi altre 15, minuite