

Butterscotch Chiffon Cake

Aunt Alice Grimm

Put in a medium bowl: 2 c flour, 3 tsp B.P., and 1 tsp salt.

Mix in: 2 c brown sugar free from lumps.

Add $\frac{1}{2}$ c oil, 5 unbeaten egg yolks, $\frac{3}{4}$ c cold water, and 2 tsp vanilla.

In a large bowl, beat 1 c egg whites, $\frac{1}{2}$ tsp cream of tartar.

Use usual chiffon method – beat egg whites until stiff and fold flour mixture into the egg whites.

Put in a tube pan and bake.