

Fudge Chiffon Cake

Preheat oven to 325. Mix $\frac{3}{4}$ c boiling water with $\frac{1}{2}$ c cocoa and cool.

Step 1:

1 $\frac{3}{4}$ level c sifted cake flour – (spoon lightly don't pack),

1 $\frac{1}{2}$ c sugar,

3 tsp B.P.,

1 tsp salt.

Make a well and add in this order:

$\frac{1}{2}$ c oil,

7 unbeaten egg yolks,

the cooled cocoa mixture,

1 tsp vanilla,

$\frac{1}{4}$ tsp red food colouring (optional).

Beat with spoon till smooth.

Step 2:

Whip 1 c of egg whites (7 or 8) to very stiff peaks and $\frac{1}{2}$ tsp cream of tartar. Do not under beat. Make stiffer than meringue.

Step 3:

Pour oil mixture gradually over egg whites gently folding with rubber scraper just until blended. Do not stir. Pour into

ungreased 10" tube pan. Bake 55 min at 325 and then 10 – 15 min at 350.