

Magic Mocha Chiffon Cake

2 ¼ c sifted cake flour,
1 ½ c sugar,
3 tsp B.P.,
½ c vegetable oil,
1 tsp salt,
5 unbeaten egg yolks,
¾ c cold strong coffee,
1 tsp vanilla,
3 oz semi-sweet chocolate thinly shaved,
½ tsp cream of tartar,
1 c egg whites.

Sift flour, B.P., salt, and sugar into a bowl. Make a well and add oil, yolks, coffee and vanilla. Mix liquids a little with a spoon and combine with flour mixture and beat until smooth. Add chocolate and beat to combine. Sprinkle cream of tartar over egg whites and beat until very stiff. Gradually fold egg yolk mixture into egg white mixture. Turn into 10" ungreased tube pan. Bake in slow oven (325) for 1 1/3 to 1 ½ hours.

