

Orange Chiffon Cake - Grandma Grimm

If I get really sick and I'm dying – please give me some orange chiffon cake!!!!!!!!!! I used to make these for both Mom's. I never had an electric mixer so I had to beat them by hand. It was lots of work.

2 cups sifted flour,
1 ½ cup sugar,
3 tsp baking powder,
½ tsp salt,
½ cup oil,
4 egg yolks unbeaten,
12 tblsp orange juice, (I like orange juice from oranges but you can buy the OJ with pulp too),
4 tblsp grated orange rind,
1 cup egg whites,
¼ tsp cream of tartar.

Method: sift flour, sugar, baking powder, and salt into a medium sized bowl. Make a well in dry ingredients. Add oil, yolks, juice and rind. Beat with a spoon until smooth. In a large glass bowl, place egg whites and cream of tartar. Beat with beater until whites form very stiff peaks. Pour other batter over stiffly beaten whites. Fold gently with a rubber scraper just until blended. Bake at 350 for 50 – 55 minutes in a tube pan.