

King Arthur Senior Baking Contest

Orange Chiffon Cake

Please enter on a disposable plate.

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.

Adult Prizes:

- First place \$75 gift card
- Second place \$50 gift card
- Third place \$25 gift card

INGREDIENTS

1 1/2 cups (10 1/2 ounces) sugar
1 1/3 cups (5 1/3 ounces) King Arthur Cake Flour
2 teaspoons baking powder
1/2 teaspoon salt
7 large eggs (2 whole and 5 separated), room temperature
1/2 cup vegetable oil
1 teaspoon vanilla extract
1/2 teaspoon cream of tartar
2 tablespoons orange zest
3/4 cup orange juice (2 oranges)

INSTRUCTIONS

1. Adjust oven rack to lower-middle position and heat oven to 325 degrees. Line bottom of a 16-cup tube pan with parchment paper but do not grease. Whisk sugar, flour, baking powder, and salt together in large bowl. Whisk in whole eggs, egg yolks, oil, vanilla extract, orange zest, and orange juice until batter is just smooth.
2. Using a stand mixer fitted with a whisk, whip egg whites and cream of tartar on medium-low speed until foamy, about 1 minute. Increase speed to medium-high and whip until stiff peaks form, 3-4 minutes. Using a large rubber spatula, fold whites into batter, smearing any stubborn pockets of egg white against the side of the bowl.
3. Pour batter into prepared pan, smooth top with rubber spatula, and gently tap pan on counter to release air bubbles
4. Bake cake until a skewer inserted in the center comes out clean, 55-65 minutes. If cake pan has prongs around rim for elevating cake, invert pan on them. If not, invert pan over the neck of a bottle or funnel so that air can circulate all around it. Let cake cool completely, about 2 hours.
5. Run knife around edge of cake to loosen, then gently tap pan upside down on

counter to release cake. Peel off parchment, turn cake right side up onto serving plate and serve. (Cake can be stored at room temperature for up to 2 days or refrigerated for up to 4 days.