

CHIFFON CAKE

OVERVIEW

09-046

INGREDIENTS

Group Batter portion

Ingredient	KG	%
Cake Flour	0.200	100.00
BAKELS BAKING POWDER	0.008	4.00
Sugar	0.100	50.00
Salt	0.002	0.80
Corn Oil	0.110	55.00
Egg Yolk	0.210	105.00
BAKELS OVALETT	0.008	4.00
Water	0.090	45.00
Total Weight: 0.728		

Group Foam portion

Ingredient	KG	%
Egg white	0.350	175.00
Cream of tartar	0.001	0.50
Sugar	0.200	100.00
Total Weight: 0.551		

Yield: 1 chiffon cake

METHOD

How to do it:

1. Sift together flour and Bakels Baking Powder in a bowl and mix with sugar and salt.
2. Add corn oil, egg yolk, water and Ovalett and blend with a paddle on low speed until smooth.
3. In a separate mixing bowl, whip egg whites and cream of tartar on high speed.
4. Gradually add sugar while mixing on high speed until medium peaks are formed.
5. Fold foam portion in batter portion.
6. Deposit into a 9-inch tube pan.
7. Bake at 175°C for 30-35 minutes.
8. After baking, turn pan upside down and leave to stand until cool.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Chiffon



FINISHED PRODUCT

Cake