

ORANGE CHIFFON CAKE



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1 $\frac{1}{2}$ cups sugar
1 $\frac{1}{2}$ cups flour
 $\frac{3}{4}$ cup orange juice
2 tsp baking powder
6 eggs
 $\frac{3}{4}$ cup oil
orange zest (of 1 orange)
pinch of salt

Separate the eggs.

Beat the egg whites until fluffy and stiff.

Then: (in a separate bowl)

Add the sugar, flour, oil, orange juice, orange zest, salt and egg yolks. Beat well.

Add the beaten egg whites and baking powder.

Mix lightly and bake in a greased tin for approximately 60 min at 180°C.

ICING FOR CAKE

2 whole eggs
1 cup of sugar
1 tbs of butter
 $\frac{1}{2}$ cup orange juice

Mix ingredients well in a pot, and bring to the boil, mixing all the time.

Take off the stove. Pour over cake and let it cool.

Recipe and photo: Marjolein da Costa