

GROOVY CHIFFON CAKE

INGREDIENTS:

FOR CAKE:

- 3 egg yolks
- 15 grams castor sugar (4 teaspoons)
- 30 grams oil (2 tablespoons)
- 30 grams water (2 tablespoons)
- 1 teaspoon LorAnn Lemon Bakery Emulsion
- 45 grams cake flour, sifted (1/3 cup)
- 3-4 drops each LorAnn Liquid Gel Food Colors of choice

FOR MERINGUE:

- 3 egg whites
- 40 grams castor sugar (0.2 cup)
- ¼ teaspoon cream of tartar



DIRECTIONS:

1. Preheat oven to 284°F (140°C). Prepare a 6" cake pan with removable base and 5 baking cups (2"-3").
2. In a medium bowl, whisk egg yolks with sugar. Then add in oil, water, and lemon flavoring and mix well. Add in sifted cake flour and mix batter is smooth.
3. Divide cake batter into tie-dye themed colors (6 parts). Add respective gel food coloring and mix well.
4. In a large, grease-free bowl, whisk egg whites with cream of tartar till foamy. Add in castor sugar gradually and whisk till firm peaks are formed.
5. Divide meringue into 6 parts and gently fold into respective colored batter above.
6. Pipe the colored batter into the cake pan, alternating the colors, till the pan is filled 1" from the brim. Bake at 284°F for 45-50 mins, or until a skewer comes out dry.
7. Pipe lollipop circles and swirls in the baking cups.
8. Bake for 20-24 mins, or until cakes are firm to touch.
9. Unmold and decorate your groovy chiffon cake with the lollipops.