

Coffee and Cream Chiffon Cake

Chiffon Cake

Ingredients

- 125 ml large egg whites
- 2 ml cream of tartar
- 250 ml all purpose
- 190 ml sugar
- 5 ml baking powder
- 2 ml salt
- 90 ml cold coffee
- 60 ml vegetable oil
- 2.5 ml vanilla
- 2 egg yolks
- Coffee Cream Filling (recipe below)

Instructions

1. Move oven rack to the lowest position. Heat oven to 325°.
2. Beat egg whites and cream of tartar with an electric mixer on high speed until stiff peaks form. Set aside.
3. Mix flour, sugar, baking powder and salt in a medium bowl. Beat in coffee, oil, vanilla, and egg yolks on low speed for 1 minute.
4. Gradually pour coffee mixture over beaten egg whites, folding with a rubber spatula until just blended.
5. Push batter into an ungreased angel food cake pan (tube pan) or loaf pan. Cut gently through batter with a metal spatula or knife to break air pockets.
6. Bake 30 to 40 minutes or until top springs back when lightly touched. Immediately turn pan upside down onto heat proof funnel or bottle. Let hang about 2 hours or until cake is completely cooled.
7. Loosen side of cake with knife or long metal spatula and remove from pan.

Coffee Cream Filling

- 1 cup chilled heavy whipping cream
- 3 tablespoons powdered sugar
- 1 teaspoon instant coffee crystals dissolved in 2 teaspoons heavy whipping cream
- 3/4 teaspoon vanilla extract

Using electric mixer, beat cream, powdered sugar, coffee mixture, and vanilla in large bowl until peaks form.

Spread coffee whipped cream onto top of cake.