



LA IMMACULADA CONCEPCION SCHOOL  
JUNIOR HIGH SCHOOL  
GRADE 11 – BREAD AND PASTRY

MAY 26 -30

TOPIC: CHIFFON CAKE

A chiffon cake is a very light cake made with vegetable oil, eggs, sugar, flour, baking powder, and flavorings. Its distinctive feature is from the use of vegetable oil, instead of the traditional fat which is solid at room temperature, such as butter or shortening. This makes it difficult to directly beat air into the batter. As a result, chiffon cakes (as well as angel cakes and other foam cakes) achieve a fluffy texture by having egg whites beaten separately until stiff and then folded into the cake batter before baking. Its aeration properties rely on both the quality of the meringue and the chemical leaveners.

A chiffon cake combines methods used with sponge cakes and conventional cakes. It includes baking powder and vegetable oil, but the eggs are separated and the whites are beaten before being folded into the batter, creating the rich flavor like an oil cake, but with a lighter texture that is more like a sponge cake.

They can be baked in tube pans or layered with fillings and frostings. In the original recipe, the cake tin is not lined or greased, which enables the cake batter to stick to side of the pan, giving the cake better leverage to rise, as well as support in the cooling process when the cake is turned upside down to keep air bubbles stable.

*Ingredients:*

- 1 2 ¼ cup Cake Flour
- 1 tbsp. Baking powder
- 1 tsp. salt
- 2 tbsp. Coffee
- 1 cup refined sugar
- ½ cup oil
- 8 pieces eggs
- ½ cup water
- 1 tsp. cream of tartar
- 1 cup sugar
- 1 tbsp. Vanilla

*Procedures:*

1. Sift cake flour twice.
2. Mix together the first three dry ingredients, add sugar and make a well.
3. Dissolve the coffee in water then set aside.
4. Separate egg yolks from egg whites, then set aside.
5. Add egg yolks, vanilla and coffee mixture in the well, mix but do not over beat.
6. Prepare the egg whites, sugar and cream of tartar to make a meringue or egg white mixture and blend with the batter mixture.
7. Bake at 10 inches tube pan greased and line with lard and wax paper for 30-45 minutes at 350°F.

*Note:*

Materials needed: cake box (10 inches), wax paper.

ACTIVITY

Direction: Provided the given recipe, create a step by step procedure documentation portfolio while doing this activity. Place it on a brown long folder.