**Orange Chiffon Cake**

280 mL sifted cake and pastry flour

200 mL sugar

7 mL baking powder

2 mL salt

60 mL oil

1. orange rind

90 mL orange juice

3 eggs, separated

1 mL cream of tartar

1. Preheat oven 350 F. Sift then measure flour. Grate and juice orange. Separate eggs.
2. In a large bowl, sift together flour, sugar, baking powder and salt.
3. In a second bowl, combine oil, orange rind, orange juice and yolks. Beat with fork until blended.
4. In a third bowl, beat egg whites with electric beaters until frothy. Add cream of tartar. Beat until stiff peaks. Do not overbeat.
5. Add oil mixture to flour mixture and beat on medium speed until smooth.
6. Add egg white foam to batter (= add 1/3 foam to batter to loosen up; fold in remaining foam carefully and quickly).
7. Bake in an ungreased tube pan for 30-35 minutes or until done.
8. To cool, invert pan to allow air circulation. Cake will shrink if removed from pan while warm.