

Butterscotch Chiffon Cake

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2 1/4 cups cake flour
3 teaspoons baking powder
1 teaspoon salt
2 cups brown sugar, lightly packed
1/2 cup vegetable oil
5 egg yolks
3/4 cup cold water
2 teaspoons vanilla extract
6 egg whites
1/2 teaspoon cream of tartar
PENUCHE FROSTING
2 2/3 cups brown sugar, lightly packed
2/3 cup milk
2/3 cup water
1/4 teaspoon salt

Preheat the oven to 325 degrees.

In a bowl, whisk together the flour, baking powder and salt. Add the brown sugar. Mix well. Add the oil, egg yolks, cold water and vanilla. Beat until smooth.

In a bowl, beat the egg whites with the cream of tartar until stiff peaks form. Gently fold into the batter.

Pour the batter into an ungreased ten-inch tube pan.

Bake for 55 minutes or until the top springs back when lightly touched. Invert the cake and let it hang upside down on a bottle until completely cooled.

Loosen the sides with a knife or spatula. Turn the pan over and knock the pan to release the cake.

To make the penuche frosting: In a saucepan, combine the brown sugar, milk, butter and salt. Cook, stirring constantly, over low heat until combined; then bring to a full boil. Boil for 7 minutes. Remove from the heat. Let cool completely.

Chill for two hours.

Beat the frosting until thick and creamy. Spread over the sides and top of the cooled cake.

Per Serving (excluding unknown items): 4924 Calories; 142g Fat (25.6% calories from fat); 60g Protein; 867g Carbohydrate; 1g Dietary Fiber; 1085mg Cholesterol; 4850mg Sodium. Exchanges: 13 Grain(Starch); 4 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 26 1/2 Fat; 43 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	4924	Vitamin B6 (mg):	.6mg
% Calories from Fat:	25.6%	Vitamin B12 (mcg):	3.5mcg
% Calories from Carbohydrates:	69.5%	Thiamin B1 (mg):	1.5mg
% Calories from Protein:	4.8%	Riboflavin B2 (mg):	2.3mg
Total Fat (g):	142g	Folacin (mcg):	189mcg
Saturated Fat (g):	24g	Niacin (mg):	13mg
Monounsaturated Fat (g):	76g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	28g	Alcohol (kcal):	25
Cholesterol (mg):	1085mg	% Refused:	n.n%
Carbohydrate (g):	867g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	13
Protein (g):	60g	Lean Meat:	4
Sodium (mg):	4850mg	Vegetable:	0
Potassium (mg):	3454mg	Fruit:	0
Calcium (mg):	1762mg	Non-Fat Milk:	1/2
Iron (mg):	35mg	Fat:	26 1/2
Zinc (mg):	6mg	Other Carbohydrates:	43 1/2
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	1817IU		
Vitamin A (r.e.):	546RE		

Nutrition Facts

Amount Per Serving

Calories 4924 Calories from Fat: 1263

% Daily Values*

Total Fat	142g	219%
Saturated Fat	24g	121%
Cholesterol	1085mg	362%
Sodium	4850mg	202%
Total Carbohydrates	867g	289%
Dietary Fiber	1g	5%
Protein	60g	
Vitamin A		36%
Vitamin C		3%
Calcium		176%
Iron		197%

* Percent Daily Values are based on a 2000 calorie diet.