Lemon Chiffon Cake

Taste of Home April 2008

Servings: 12

7 eggs, separated
2 cups all-purpose flour
1 1/2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
3/4 cup water
1/2 cup vegetable oil
4 teaspoons grated lemon peel
2 teaspoons vanilla extract
1/2 teaspoon cream of tartar
LEMON FROSTING
1/3 cup butter, softened
3 cups confectioner's sugar
4 1/2 teaspoons grated lemon peel
dash salt
1/4 cup lemon juice

Preheat oven to 325 degrees.

Let eggs stand at room temperature for 30 minutes. In a large baking bowl, combine the flour, sugar, baking powder and salt.

In another bowl, whisk the egg yolks, water, oil, lemon peel and vanilla; add to dry ingredients. Beat until well blended.

In another large mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form; fold into batter. Gently spoon into an ungreased 10-inch tube pan. Cut through batter with a knife to remove air pockets.

Bake on the lowest oven rack for 50-55 minutes or until top springs back when lightly touched. Immediately invert the pan, cool completely, about one hour.

Run a knife around side and center tube of pan. Remove cake to a serving plate. In a small mixing bowl, combine frosting ingredients; beat until smooth. Spread over top of cake.

Per Serving (excluding unknown items): 459 Calories; 17g Fat (32.6% calories from fat); 6g Protein; 72g Carbohydrate; 1g Dietary Fiber; 136mg Cholesterol; 389mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 3 Fat; 3 1/2 Other Carbohydrates.