

**Dessert**

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# **Orange Chiffon Cake with Marshmallow**

## **Flowers**

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"  
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**Servings: 16**

**Preparation Time: 30 minutes**

**Bake Time: 25 minutes**

**2 eggs**

**2 1/4 cups all-purpose flour**

**1 1/2 cups sugar**

**1 teaspoon salt**

**1/2 cup milk**

**1/3 cup vegetable oil**

**1/2 cup orange juice**

**1 tablespoon orange or lemon peel, finely shredded**

**1 1/2 teaspoons snipped fresh thyme (optional)**

**1 recipe Honey Frosting (see recipe)**

Separate the eggs. Allow the whites and yolks to stand at room temperature for 30 minutes.

Grease one 9x1-1/2-inch round cake pan and one 8x1-1/2-inch round cake pan. Line the bottoms with parchment. Grease the paper. Flour the pans, shaking out the excess. Set aside.

Preheat the oven to 350 degrees.

In a large mixing bowl, stir together the flour, one cup of the sugar, the baking powder and the salt. Add the milk and oil. Beat with a mixer on LOW until combined. Add the egg yolks and orange juice. Beat for 1 minute. Thoroughly wash the beaters.

In a separate large bowl, beat the egg whites on MEDIUM until soft peaks form (tips curl). Gradually add the remaining 1/2 cup of sugar. Beat until stiff peaks form (tips stand straight).

Pour the batter in a thin stream over the beaten egg whites; fold in gently. Fold in the orange peel and thyme, if using. Spoon three cups of batter into the 9-inch pan and two cups into the 8-inch pan, spreading evenly.

Bake 25 to 35 minutes, until a toothpick inserted near the centers comes out clean. Cool completely on wire racks. Remove from the pans. Discard the paper.

Meanwhile, prepare the Honey Frosting.

Place each layer on a wire rack over a tray lined with waxed paper. Heat the frosting as directed in the recipe to soften. Spread the softened frosting on each layer to coat. (Microwave the frosting for 10 seconds at a time if it becomes too firm to spread.) Let the layers stand to set.

To assemble on a serving plate, stack the small layer on the large layer.

Decorate with Marshmallow Flowers (see recipe Making Marshmallow Flowers), if desired.

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Per Serving (excluding unknown items): 194 Calories; 6g Fat (25.6% calories from fat); 3g Protein; 33g Carbohydrate; trace Dietary Fiber; 28mg Cholesterol; 146mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.