
Pecan Pie Chiffon Cake

Food Network Test Kitchen

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Preparation Time: 50 minutes

Start to Finish Time: 3 hours

FOR THE CAKE

6 large eggs

3/4 teaspoon cream of tartar

1 cup granulated sugar

3/4 cup packed light brown sugar

1/3 cup vegetable oil

1 tablespoon pure vanilla extract

1/3 cup milk

1 1/2 cups cake flour

3/4 cup pecans, finely ground

1 1/4 teaspoons baking powder

1/2 teaspoon salt

FOR THE GLAZE

1 1/4 sticks (10 tablespoons) unsalted butter

1 cup pecans, finely chopped

2/3 cup packed light brown sugar

2/3 cup heavy cream

1/3 cup dark corn syrup

1/2 teaspoon salt

Position a rack in the lower third of the oven. Preheat the oven to 325 degrees. Separate the eggs; place the whites in one large bowl and the yolks in another. Let stand at room temperature to warm up while you assemble the other ingredients, about 30 minutes. (Be prepared to make the cake batter without stopping so the eggs don't deflate.)

Add the cream of tartar to the egg whites and beat with a mixer on medium speed until thickened and starting to turn white, 1 to 2 minutes. Gradually beat in 1/2 cup of granulated sugar, then increase the speed to medium-high and beat until the egg whites are glossy, thick and hold stiff peaks but are not dry, about 5 more minutes. Set aside while making the rest of the batter (Do not do this ahead of time or the egg whites will deflate.)

Add the remaining 1/2 cup of granulated sugar to the egg yolks along with the brown sugar. Beat with the mixer (no need to wash the beaters) until smooth and lightened in color, about 2 minutes. Beat in the vegetable oil and vanilla until smooth and thick. Then beat in the milk (the batter will be thin). Add the flour, ground pecans, baking powder and salt. Beat on low speed until thoroughly combined.

Add about one-third of the beaten egg whites to the batter and fold in with a rubber spatula until combined. Add the remaining egg whites and continue to fold until no white streaks remain. Pour into an ungreased ten-inch tube pan or angel food cake pan and run the spatula around the center of the batter to create a line where excess air can escape as the cake rises.

Bake the cake until the top is golden and springs back when touched and a long skewer inserted into the center comes out clean, about one hour. Remove from the oven and immediately turn the cake upside down over the slim neck of a bottle (if your pan has feet, use those instead). Let cool completely. Use a thin spatula to loosen the cake around the sides and middle of the pan. Turn out onto a platter.

Make the glaze: In a medium saucepan over medium heat, melt the butter. Add the pecans and cook, stirring, until lightly toasted, 2 to 3 minutes. Add the brown sugar, heavy cream, corn syrup and salt. Carefully stir to combine. Continue to cook, stirring, until the sauce thickens slightly and starts to pull away from the sides of the pan when stirring, about 5 minutes. Set aside to cool and thicken, stirring occasionally, about 20 minutes.

When the glaze has thickened but still pourable, spoon it over the cake, letting it drip down the sides. As the glaze cools, use the spoon or spatula to spread some of the pecans that fell down onto the top and sides. Let stand for at least 30 minutes.

Yield: 8 to 10 servings

Dessert

Per Serving (excluding unknown items): 6794 Calories; 407g Fat (52.4% calories from fat); 73g Protein; 760g Carbohydrate; 15g Dietary Fiber; 1809mg

Cholesterol; 3572mg Sodium. Exchanges: 11 Grain(Starch); 5 1/2 Lean Meat; 0 Fruit; 1 Non-Fat Milk; 76 1/2 Fat; 39 Other Carbohydrates.