



# Lemon Chiffon Cake

*Recipe from Executive Chef Terry Dox*

2 cups flour

1 ½ cups sugar

1 teaspoon salt

1 tablespoon baking powder

½ cup salad oil

7 egg yolks

6 ounces cold water

1 tablespoon grated lemon rind

1 cup egg whites

½ teaspoon cream of tartar

Preheat oven to 350°. Mix all dry ingredients except cream of tartar in bowl. In separate mixing bowl, with paddle, mix egg yolks, water, lemon rind, and oil. Add mixed dry ingredients and mix on low until well mixed. Scrape bowl and mix an additional 15 seconds. Beat egg whites and cream of tartar in separate bowl, on high, until peaks are formed. Fold whites into batter, being careful not to lose air.

Pour into loaf pan and bake for about 1 hour or until it springs back or toothpick is clean.

*Chef's note: Great with strawberries on top! Garnish with mint leaves.*