

Lime Chiffon Cake

Retrieved from [Cake Keeper Cakes by Lauren Chattman](#)

Uploaded by <http://mannadonn.blogspot.com>

Ingredients:

- 1 1/3 cup cake flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 7 large eggs, 5 separated, 2 left whole
- 1 1/2 cups sugar
- 1/2 vegetable oil
- 1/3 cup fresh lime juice
- 1/3 cup water
- 2 teaspoons lime zest
- 1 teaspoon pure vanilla extract
- 1/3 teaspoon cream of tartar
- 1 cup powdered sugar
- 4 Tablespoons (more or less) lime juice

Directions:

1. Preheat oven to 325 degrees F. Have a 9-inch ungreased tube pan with a removable bottom ready. *(My tube pan doesn't have a removable bottom so I lightly greased JUST the bottom of the pan)*
2. Whisk together the flour, baking soda and salt in a medium bowl. Set aside
3. Beat the eggs yolks and whole eggs in a large mixing bowl until lightened in color, about 3 minutes.
4. With the mixer running, add 1 cup sugar in a slow, steady stream and continue to beat until the mixture is light and increased in volume, about 5 minutes longer.
5. With the mixer still running, slowly pour in the oil and continue to beat for 1 minute longer.
6. Combine the lime juice and water in a measuring cup. With the mixer on low speed, add the flour mixture 1/3 at a time, alternating with the juice and water mixture 1/2 at a time, beginning and ending with the flour mixture. Scrape down sides of bowl once or twice as necessary.
7. Stir in the lime zest and vanilla.
8. With clean beaters and a clean metal mixing bowl, whip the egg whites on medium speed until frothy.
9. Add the cream of tartar and continue to beat until the egg whites begin to

turn white.

10. With the mixer still on medium speed, pour in the remaining 1/2 cup sugar in a slow, steady stream and whip until the whites hold stiff peaks.
11. Fold 1/4 of the egg yolk mixture into the whites to soften. Then fold the egg white mixture into the batter, gently but thoroughly. *(I folded 1/4 of the whites to the batter to lighten, then folded in the rest of the whites to the mixture).*
12. Pour the batter into the tube pan and smooth the top with a rubber spatula. Bake the cake until it is golden brown and the top springs back when you touch it, 55 minutes to 1 hour.
13. Remove the pan from the oven. Immediately invert the pan and allow it to cool. If your pan has 'feet' invert it onto a heatproof surface. If your pan does not have 'feet' invert the pan onto 4 upside down heatproof glasses on the counter. This allows air to circulate around the cake while it cools. Let the cake cool in the pan completely, about 2 hours.
14. To remove the cake from the pan, run a knife around the edges and middle of pan, being careful to leave the golden crust intact.
15. Invert the pan onto a serving platter. If your pan has a removable bottom, use the knife to release the cake from the bottom of the pan.
16. Make the glaze (optional): stir the powdered sugar and lime juice until desired consistency. Pour it over the top and sides of the cake. *(I used about a cup of powdered sugar and the juice from 2 1/2 limes. If too runny, add more powdered sugar. If too thick, add more juice.)*
17. Slice, serve and enjoy!!