

Mocha Chip Chiffon Cake

2 ¼ cups cake flour (not self-rising)
3 teaspoons baking powder
½ teaspoon salt
1 ½ cups superfine, granulated sugar
½ cup canola oil
5 large egg yolks
¾ cup cold, strong coffee
1 teaspoon vanilla extract
3 ounces chilled, semisweet chocolate, shaved (Mom used Baker's, I use Lindt)
1 cup egg whites (from approximately 7 to 8 large eggs)
½ teaspoon cream of tartar
Coffee Frosting (recipe follows)

Preheat the oven to 325 degrees F.

Sift the flour, baking powder, salt and sugar together three times. Make a well and add, without stirring, the oil, unbeaten egg yolks, coffee, and vanilla. Stir the liquids with a whisk, then slowly stir in the flour. Whisk until the batter is smooth. Stir in the shaved chocolate.

Place the egg whites in a large bowl with the cream of tartar. Beat with an electric mixer until very stiff (but not dry). Add the flour mixture, ¼ at a time, folding after each addition until combined. Scrape into an ungreased 10-inch tube pan with a removable bottom. Bake 1 hour and 15 minutes, until a wooden skewer inserted in the center comes out clean.

Immediately upon removing from the oven, hang the cake upside down over an empty wine bottle, slipping it over the bottle's neck. (This step is not necessary if your tube pan has feet.) Allow it to hang there until completely cool. Remove from the pan and place upright on a plate. Frost the top and sides with Coffee Frosting.

Makes one 10-inch tube cake

Serves 12 to 16