



Chiffon cake with raspberries & lime

The Classic Baking Oil gives the chiffon cake an incredibly airy consistency. Together with limes and raspberries, a wonderfully sweet and fruity treat!

Zutaten

1 Portionen

Dough

200 g Flour
25 g Cornstarch
10 g Baking powder
0.5 TL Byodo sea salt
300 g Baking sugar, fine
300 g Egg whites (7-8 eggs, size L), cold
1.25 TL Cream of tartar alternatively pure tartar
130 g Egg yolk
125 ml Byodo Baking Oil Classic
160 ml Whole milk
2 Limes, zest
1 EL Lime juice
1 TL Vanilla extract

Glaze

115 g Cream cheese, heavy cream stage (room temperature)
60 g Powdered sugar
1 TL Vanilla extract
60 ml Whole milk

Chiffon cake tin (25 cm)

fresh raspberries & limes for decoration

Zubereitung

Preheat the oven to 170° C top/bottom heat.

Mix the flour, starch, baking powder, salt and 240 g of the baking sugar in a large mixing bowl and pass through a sieve several times. Form a well in the middle of the dry ingredients.

Then separate the eggs and weigh out 300 g egg whites and 130 g egg yolks. Whisk the egg whites for approx. 30 seconds. Sieve in a little cream of tartar and continue whisking while adding the rest of the baking sugar. Beat the egg whites for a further 5 minutes until stiff, shiny peaks form.

Thoroughly mix the egg yolk with the baking oil, milk, lime zest, lime juice and vanilla extract. Then carefully mix the mixture with the dry ingredients until you have a smooth dough. Finally, fold in the beaten egg whites, starting with just one third.

Pour the finished batter into the ungreased chiffon cake tin and bake in the oven for approx. 45 - 50 minutes (test with a skewer). Remove from the oven and turn out immediately. Leave to cool completely in the tin when turned out.

To make the icing, briefly whip the cream cheese and mix with powdered sugar and vanilla extract until smooth. Add the milk a tablespoon at a time until the desired consistency is achieved.

Finally, carefully remove the cooled cake from the tin, pour the icing over it and decorate with limes and raspberries.