

Chiffon cake is considered the rich cousin of the angelfood cake. With a hint of orange, the added moistness of the olive oil, it's the perfect foil for a sauce made with ripe summer berries, spiked with a little balsamic vinegar.

Side 1 Cut Out Below

## CHIFFON CAKE WITH BALSAMIC BERRY SAUCE *Serves 12 to 14*

- 2 1/4 cups sifted cake flour*
- 1 1/2 cups sugar*
- 1 tablespoon baking powder*
- 1 teaspoon fine salt*
- 5 large egg yolks*
- 3/4 cup orange juice*
- 1/2 cup Napoleon Extra-Virgin Olive Oil*
- 1 tablespoon grated lemon zest*
- 1 teaspoon vanilla extract*
- 8 large egg whites*
- 1/2 teaspoon cream of tartar*

### *Sauce*

- 3 cups blueberries, raspberries, or blackberries or a mixture*
- 6 tablespoons confectioners' sugar or more to taste*
- 2 tablespoon water*
- 2 teaspoons Napoleon Organic Balsamic Vinegar*

1. Preheat the oven to 325° F. Sift together the flour, 1 1/4 cups of the sugar, baking powder, and salt into a large mixing bowl. With the back of a spoon or measuring cup, make a wide well in the center of the flour mixture.
2. In a medium bowl, whisk together the egg yolks, orange juice, olive oil, zest, and vanilla. Pour into the center



Side 2 Cut Out Below

of the flour and gradually whisk the liquid ingredients into the flour until smooth.

3. In a large bowl, beat the egg whites with an electric mixer on medium speed until foamy. Add the cream of tartar and beat until soft peaks. Gradually beat in the remaining 1/4 cup of sugar and beat on medium-high until whites are stiff but not dry.
4. Using a rubber spatula, fold a third of the whites into the flour mixture to lighten it. Then fold in the remaining whites. Scrape the batter into an ungreased 10-inch tube pan with a removable bottom. Spread evenly and bake until the top springs back when pressed lightly and a skewer inserted into the center comes out clean, about 60-65 minutes. Invert and let cool at least 1 1/2 hours, setting the tube over a funnel or bottle. To loosen, run a metal spatula or knife around the sides of pan, the bottom of the pan, and tube. Invert to unmold and turn cake right side up onto a serving platter.
5. To make the sauce, cook the berries, sugar, and water in a small saucepan over medium heat, just until berries are softened, about 5 minutes. Stir in the balsamic and taste for sugar. Serve warm or cold.

### Approximate Nutritional Analysis per 1/2 Recipe

Calories 325	□	Calories from Fat 100	□	Total Fat (g) 11
Saturated Fat (g) 2	□	Cholesterol (mg) 89	□	Sodium (mg) 335
Carbohydrate (g) 51	□	Dietary Fiber (g) 1	□	Sugars (g) 32
Protein (g) 6	□	Vitamin C (%DV) 22	□	Vitamin A (%DV) 4
Calcium (%DV) 8	□	Iron (%DV) 11		

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