

6 Inch / 8 Inch Chiffon Cake Baking Home Version Recipe

Chiffon Cake is a primary step of making a tasty cake. Below is a step-by-step instruction of baking a home-made Chiffon. Let us know if you made one successfully or would like to try it one day!



Materials for: 6 inch / 8 inch --

Egg: 3 / 6 (5 if you have larger eggs that weigh 70g+)

Corn oil (veg oil): 35g / 60g

Milk: 40g / 75g

Cake flour: 50g / 100g

Corn Starch: 5g / 10g

Cane Sugar: 55g / 95g

Tar Tar powder 1g / 2g

Steps: (All tools must be clean without oil or water)



1. Break eggs into two bowls with egg yolks in one bowl and egg whites in another.

2. Weigh the right amount of milk and corn oil into the egg yolk bowl and stir it up till they mixed up smoothly.

3. Sifting the flour into the egg yolk bowl and mixed it up by stirring softly at a pattern of zigzag.

4. Preheat the oven to 150°C (302°F).

5. Add right amount of cane sugar and Tar Tar powder to the egg whites. Beat the egg whites and sugar until stiff peaks form. During the process, add in the corn starch.

Stop when you see the stiff peaks form, do not overdone.

6. Fold 1/4 of egg whites into the egg yolk bowl. Turn scraper softly halfway a few times till the batter mixed up. Do not push or squeeze the batter.

7. Pour the batter in step 6 into the egg white bowl and mix up softly in the same way.

8. Bake in oven for 35 minutes Every oven varies in temperature. This is a reference time. (Please keep an eye on the status of the cake. Remove it earlier if the cake rises then sink

