

Recipe created by Ms.Goto, a student at Tokyo Kasei Gakuin University

Chiffon Cake



Ingredients

For an 18cm chiffon cake pan

}	Egg yolks	4
	Sugar	20g
}	Egg whites	4
	Sugar	50g
	Vegetable oil	2 Tbsps.
	Milk	50ml
	Banana starch	45g
	●For garnish	
	Fresh cream	50m

Directions

1. Separate the egg whites and egg yolks. Chill the egg whites until cold.
2. In a bowl, put the egg yolks, add 20g of sugar and mix until it turns whitish in color. Mix in the vegetable oil and milk.



3. Add the banana starch and mix lightly.
4. In another bowl, make the meringue. Add the cold egg whites, add half of the sugar, whisk with a hand mixer until fluffy. Add the remaining sugar and whisk until it forms stiff peaks.
5. In the bowl with the egg yolk mixture, add one scoop of the meringue using a whisk and mix thoroughly. Add the rest of the meringue, Fold from the bottom with a spatula lightly.



6. Transfer in an 18 cm pan, bake in the oven preheated to 170° C degrees for 20 minutes. Change the temperature to 120 ° C degrees and continue to keep baking for 10 minutes.
7. After baking, take the pan out of the oven. Stick the cake pan on a bottle upside down and let cool.
8. Decorate with whipped cream and serve.