



CHIFFON CHOCOLATE CHIP CAKE

- 1 1/8 Cups Sifted Cake Flour
- 3/4 Cup Plus 2 Tablespoons Sugar
- 1 1/2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/4 Cup Cooking Oil
- 3 Egg Yolks
- 1/3 Cup Cold Water
- 1 Teaspoon Almond Extract
- 1/2 Cup Egg Whites
- 1/4 Teaspoon Cream of Tartar
- 1 1/2 Ounces Grated Chocolate

DIRECTIONS

1. Sift flour, 1/2 cup sugar, baking powder and salt together in a bowl.
2. Make a well in the center and add the oil, egg yolks, water and extract.
3. Beat until smooth and set aside.
4. Beat egg whites until frothy in a large bowl.
5. Add cream of tartar and continue beating slightly.
6. Gradually add remaining sugar, beating well after each addition.
7. Beat until rounded peaks are formed and whites do not slide when the bowl is inverted.
8. Slowly pour yolk mixture over surface of the whites.
9. Fold gently until completely blended.
10. Sprinkle grated chocolate over top and fold in with as few strokes as possible.
11. Pour into a 9 inch square pan.
12. Bake in a 350 degree oven for 30 to 35 minutes.
13. Invert and rest on two other pans.
14. Let hang until cold.