

Maple Walnut Chiffon Cake

YIELD: 1 - 9 inch pan or 6 - 8 slices

TIME: 90 minutes

INGREDIENTS

- ½ cup Cake flour, sifted
- 3 tbsp Granulated sugar
- 3 tbsp Brown sugar, packed
- ¾ tsp Baking powder
- ½ tsp Salt
- ¼ cup Canola Oil
- 3 tbsp Water
- 1 Egg yolk
- 1 tsp Maple flavouring
- Pinch Cream of Tartar
- 2 Egg whites
- ¼ cup Walnuts, chopped
- Canola Margarine for greasing

METHOD

1. Preheat oven to 325 °F (160 °C).
2. Grease pan with margarine.
3. Sift together cake flour, sugars, baking powder and salt.
4. Add canola oil, water, egg yolks and maple flavoring; beat until smooth.
5. In separate bowl, add cream of tartar to egg whites and beat to form stiff peaks.
6. Fold egg whites into flour mixture until just blended then fold in walnuts.
7. Turn batter into 9-inch (22 cm) pan and bake 35 - 40 minutes.
8. Remove cake from oven and invert pan over cup or glass for 2 hours to cool.
9. Turn cake right side up, run knife around edges and invert onto serving platter.
10. Frost with brown sugar glaze.

Brown Sugar Glaze

INGREDIENTS

- 1 tbsp Non-hydrogenated margarine
- ¼ cup Brown sugar, packed
- 1 tbsp Milk
- 1/3 cup Icing Sugar
- 1/3 tsp Vanilla extract

METHOD

1. In medium saucepan, melt margarine and brown sugar.
2. Add icing sugar and vanilla; whisk until smooth.