



Spiced jaffa chiffon cake

Recipe by: Sonja Eldridge

Serves: 12 Cupcakes

Cooking: 1hr 20min

Difficulty: Medium

Ingredients :

- 3 eggs, separated
- 110g sifted cake flour
- 150g castor sugar
- 1/2 tsp baking powder
- 1/2 tsp cardamom
- pinch salt
- 1/4 cup (60ml) oil
- 90ml orange juice
- 1 tsp orange zest

Icing:

- 2-3 tbsp orange juice
- 1 1/2 cups icing sugar

Methods :

- Preheat the oven to 170°C. Separate the eggs & keep at room temperature.
- In a bowl, mix the flour with 120g sugar, baking powder, cardamom and salt. In a separate bowl mix together the yolks with the oil, juice, and zest. Fold the wet to the dry and sprinkle in the choc chips.
- In a separate clean bowl whisk the egg whites until foamy, then add the sugar and beat until glossy and stiff. Fold the egg whites into the batter. Pour the batter equally into cupcake holders and bake for 20-15 min.

For the icing:

- Whisk the orange juice into the sifted icing sugar until drizzle consistency.
- Decorate with chocolate shavings & a sprinkle of cardamom.