

Mocha Chip Chiffon Cake

Mad About Maida blog, 2017



3 ounces semisweet chocolate, chopped VERY fine
2 cups sifted all-purpose flour
1 3/4 cups granulated sugar
1 tablespoon espresso powder, or instant coffee granules
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup vegetable oil
7 eggs, separated
1/2 cup Kahlua, or Tia Maria or other coffee-flavored liquor
1/4 cup cold water
2 teaspoons vanilla extract
1/2 teaspoon cream of tartar
Powdered sugar to sprinkle on top

Per Serving (excluding unknown items): 382 Calories; 14g Fat (34.8% calories from fat); 6g Protein; 54g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 254mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 2 1/2 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

NOTE: This cake has the texture of an angel food cake, although it isn't, as it contains egg yolks. It's super light and fluffy.

1. Preheat oven to 325°F. You will need a tube pan, the type that has two pieces and which comes apart. Do not spray or butter the pan.
2. Chop the chocolate into pieces that are 1/4 diameter or less. Do not use chocolate chips as is, as the pieces will sink to the bottom of the cake.
3. Sift together the flour, 1 1/4 cups of sugar (reserving the rest), the powdered coffee or espresso, baking powder and salt.
4. Make a well in the center of the flour mixture and add the oil, egg yolks, coffee liqueur, water and vanilla. Whisk together until smooth. Use a large spatula to fold in the chopped chocolate. Set aside.
5. In a separate mixer bowl, beat the egg whites until they are foamy. Add the cream of tartar and beat on high speed until soft peaks are formed. Always use the whisk beater for egg whites. Start out slow and gradually increase the speed until full speed. Reduce the speed and add the remaining 1/2 cup of sugar. Increase speed to high and beat again until stiff peaks are achieved. Beat for an additional minute to be sure the mixture is stiff.
7. In three additions, slightly fold in about 3/4 of the yolk mixture. Do not fold in thoroughly, just barely! Then fold the whites into the remaining yolk mixture, being a bit more thorough this time. Pour the batter into the pan and bake in the center of your oven for 1 hour and 10-15 minutes until the top springs back when pressed. The top will crack during baking. Internal temperature should be 198-205°F.
5. After removing the pan from the oven, invert it on a narrow bottle and let it cool completely. After cooling, use a long, sharp knife and gently run it around the rim of the pan and around the center tube. Carefully slide the pan apart and run the knife along the bottom of the pan under the cake. Remove the cake from the pan. If it is still sticking, use the knife to saw it carefully from the pan.
6. Use a flat pan, dish an elevated cake plate. Sprinkle with confectioners sugar, if desired.