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Among . . . Homemakers
Grace McKenzie

ANSWERS TO QUESTIONS ABOUT CHIFFON CAKE

Ingredients
May I use a melted shortening—such as butter or vegetable shortening? No—melted shortenings are not satisfactory. You must use an oil as called for in the recipe. Oil remains liquid at all temperatures.

May I use oil in other cake recipes? No—unless the recipe specifically calls for oil. Oil cannot be substituted for the stiff shortenings.

Can peanut oil, soy oil, or live oil be used in Chiffon Cake? a. Peanut and soy oil have proved satisfactory. b. Olive oil will give the cake a characteristic flavor. c. To be sure your oil is completely fresh—taste it.

Would there be any objection to using vanilla in place of orange for flavor in the Orange Chiffon Cake?

2 teaspoons of vanilla may be substituted for the orange rind and juice in the recipe. Use 3-4 cup water for the liquid and bake according to directions. Turn the oven up to 350 degrees for the last 10 to 15 minutes of baking.

Can single-action baking powder be used in making Chiffon Cakes? Yes—use the same amount as specified in the recipe. We have found that double-action baking powder gives the most consistently good results.

Do you have a Chocolate or Spice variations are being developed. As soon as these are perfected, they will be featured on Betty Crocker radio program, in magazine advertising, and in recipe inserts in your package of flour.

Can you make Chiffon Cake with Gold Metal Flour? Recipes have been perfected for both Soft-silk and Gold Medal "Kitchen-

tested" Enriched Flour. Be sure to use the recipe designed for that flour.

Mixing
Do you recommend using the electric mixer in making the Chiffon Cake? a. Yes—you may beat the egg yolk mixture about one minute on medium speed. b. Beat the egg whites until they hold very stiff peaks (about four to five minutes on high speed.) c. Fold egg yolk mixture into egg whites by hand—fold gently—drawing rubber spatula directly across bottom of bowl. Then up and over the top.

Baking
Should the Chiffon Cake be baked in a pan which has previously been greased? If the pan has been washed well—the cake will bake satisfactorily.

Will the shortening in the Chiffon Cake ruin an angle food pan for making angel food cakes? If the pan feels oily—scrub it with a paste of baking soda and water. Then rinse in hot water. We have found ordinary dish-washing removes the oil.

Can layer pans or cup cake pans be used for Chiffon Cake? We are testing many different pan sizes. At present we can only recommend the pans specified in the recipe.

Should the square pan be greased? No—all cakes should be baked in ungreased pans. Invert pans immediately when removed from the oven and let stand inverted until cool.

How can I tell when the Chiffon Cake is done? Press the top of the cake gently with finger. If the surface springs back and no impression remains, the cake is done.

What causes Chiffon Cake to rise too high in the center? a. Too much flour. b. Too hot an oven.

What causes Chiffon Cake to fall? a. Overbaking. b. Not inverting pan as soon as it is removed from the oven.

Other Questions?????
What causes the Chiffon Cake to fall out of the pan before it is cool? a. It has not baked long enough. b. Too much liquid in the batter. c. Not enough flour. d. Oven too low.

What would be the reason for cake not rising as high as it should? a. The egg whites may not

have been beaten stiff enough. b. The egg yolk mixture may have been over-folded into the egg whites. c. Oven temperature may not be right—too high or too low.

What causes a hard rubbery layer on the bottom of the Chiffon Cake? a. Not beating the egg whites stiff enough. b. Too low an oven temperature. c. Underfold-

ing—bring rubber scraper to bottom of bowl (leave no streaks in batter.) d. Overfolding or rough handling. e. Using shortenings other than oils.



How to make a GERM squirm?

Hear the wail of Jerome the Germ! "Oh, for the good old days, when we slid down spoon handles and played tag in the laundry bag . . . when we swung our gals on corner cobwebs, and always had lots to eat and cozy places to sleep!

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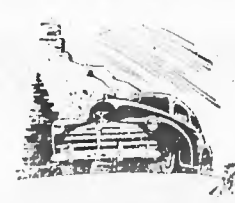
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