

8 or 9" ORANGE CHIFFON? 350-30 min.

1 $\frac{1}{8}$ C - 1 C + 2 TBSP. CAKE FLOUR.

$\frac{3}{4}$ C - SUGAR.

1 $\frac{1}{2}$ tsp. B.P.

$\frac{1}{2}$ tsp. SALT.

MAKE A WELL + ADD IN ORDER.

$\frac{1}{4}$ C. OIL

2 EGG YOLKS (UNBEATEN)

1 TBSP. GRATED ORANGE RIND

JCE of 1 ORANGE + $\frac{3}{8}$ C. WATER.

Beat $\frac{1}{2}$ c (4 whites)
 $\frac{1}{4}$ tsp cream of T (VERY STIFF)

Pour egg yolk mix over whites

FOLDING GENTLY