**Lemon Chiffon Cake**

**Ingredients:**

1 ¾ cups cake flour

1 Tbsp. baking powder

1 tsp. salt

½ cup sugar

½ cup oil

6 egg yolks

¾ cup water

2 Tbsp. lemon zest, minced finely

6 egg whites

½ tsp cream of tartar

¾ cup sugar

**INSTRUCTIONS**

1. Preheat oven to 350ºF.
2. Fit the Kitchenaid with the whisk attachment and whisk the egg **whites** and cream of tartar for 2 minutes. Add the ¾ cup of sugar and whisk until it becomes stiff and shiny.
3. Sift flour, baking powder, salt, and ½ cup of sugar together into a large bowl.
4. Add in oil, water, minced lemon zest, and egg **yolks.** Mix until smooth.
5. Fold in 1/3 of the egg whites until well mixed. Repeat until all of the egg whites have been used.
6. Spray 2 ½ sheet pans and divide the batter evenly between the 2. If the recipe makes enough for 3 do a 3rd cake.
7. Bake for 15 minutes, or until it passes the toothpick test.
8. Cool on the counter then wrap and up in the cooler.