Citrus Chia Chiffon Cake

Chiffon cakes may take a while to make, but their light fluffy texture and unique flavor are well worth it! You can't find this taste in a box-mix either, so when you serve this cheerful yellow cake, it's sure to impress. With both lemon and orange inside it's bursting with great citrus taste. When you add the specially prepared pudding instead of frosting, you'll have a moist, sweet-tart treat!

Ingredients
1 and 3/4 cups cake flour
1 tbsp baking powder
1/2 cup sugar
1 tsp salt
1 tbsp lemon zest
1 tsp orange zest
1/2 tsp cream of tartar
3/4 cup sugar

Wet Ingredients
6 egg whites
6 egg yolks
4 tbsp vegetable oil
4 tbsp MySeeds Chia Gel
3/4 cup filtered water

Using a large bowl, mix together the flour, baking powder, salt and the 1/2 cup sugar, then set aside. In another large bowl, (egg whites become very fluffy and will spill over if the bowl is not large enough!) beat all of the egg whites & the cream of tartar with an electric mixer until peaks form. Then, slowly add in the 3/4 cup sugar and beat more until stiff & shiny peaks form.

When the egg whites are ready, add the oil, chia gel, egg yolks, water, lemon zest & orange zest to the dry ingredients and mix well with the electric mixer until smooth. With a large spoon, stir in 1/3 of the egg whites. (this helps to loosen the batter) Then, quickly fold in the rest of the egg whites until batter is no longer streaky.

It is very important to NOT spray or grease your 10 inch tube pan at all. Pan must be very clean and dry or the cake cannot rise. Pour the batter into the tube pan, and bake at 350 for about 60 to 65 minutes. When done, a toothpick will come out clean.

When the cake is done baking, it's also VERY important to let it cool all the way in the pan. If you try to remove it early, the cake may "wilt" or crease on the sides as it partially 'falls'. The long bake-time and the cool down make this cake a real 'make-ahead' candidate, however, the taste and texture are worth it!

Prepare the pudding topping:
You can either frost this cake with your favorite icing, or you can use this sweet-tart pudding modification for a lemony treat! You can use sugar-free fat-free pudding mix, or the 'regular' one and it will still taste just as good.

Pudding Extras-
2/3 cup orange juice
1/3 cup lemon juice

For the instant pudding topping, the package will say 2 cups of milk. Instead, use 1 cup milk, and the other cup is the combined citrus juices. Follow directions and whisk together the powdered mix, milk and juice as normal. Place in the fridge to set, and in about 10 minutes it's ready to go. This will be less thick than regular pudding, and more tart, so it's more like a topping than plain pudding.