

Japanese Chiffon Cake (日式可可戚风奶盖蛋糕)

Japanese Chiffon cake infused with milky cream *Created by Chef Jane (J Empress)

12 pieces



Easy

up to 10 Min.



Ingredients:

For Cake:

50 g Dr. Oetker Nona Superfine Flour
15 g Dr. Oetker Nona Cocoa Powder
½ tsp Dr. Oetker Nona Double Acting Baking Powder
3 Eggs
80 g Caster Sugar (separate into 2 bowls - 20g and 60g)
25 ml Corn Oil
50 ml Whole Milk
A pinch of Sea Salt
½ tsp Dr. Oetker Nona Vanilla Flavour

For Cream:

150 ml Whipping Cream
10 g Icing Sugar
Dr. Oetker Nona Chocolate Chips
Dried Orange Slices

- 1 Preheat oven to 155°C.
- 2 Place egg yolks, 20g caster sugar and sea salt in a mixing bowl. Mix until the sugar well dissolve.
- 3 Pour corn oil and milk into the mixture and mix well.
- 4 Place Dr. Oetker Nona superfine flour, cocoa powder, double acting baking powder into mixing bowl, mix well.
- 5 Place 60g castor sugar and egg white in the mixing bowl. Mix at low to medium speed until stiff and fluffy.
- 6 Slowly fold in the egg mixture into the cocoa batter. Mix until well combine.
- 7 Pour the batter into 18cm chiffon cake tin. Bake at 155°C for 45-55 mins, set aside to cool completely.



- 8 For cream, beat the whipping cream with icing sugar at low speed until it become creamy. Drizzle the cream over the top of the cake. Decorate with chocolate chips, white chocolate chips, dried orange slices and chocolate.

Baking Demo : ["click here"](#)

