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Baking a Christmas Cake During This Holiday Season by [Mark Bennett](#)

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Christmas is just around the corner and like many of you, I enjoy the usual Christmas shopping and gorging on the delicious delicacies. Like for all Christmas, my mom promised she would be preparing the usual Chocolate Cheese Cake, which is, of course, my favorite of the favorites. But this time though, I felt it needs to be changed.

It is not that I got fed up of eating Chocolate Cheese Cake, but I wanted to try something different. You know, there are a lot of other cakes that taste delicious and are quite easy to make. So this time I decided to help my mom in preparing an Orange Chiffon Cake, which my mom and I enjoyed watching and were slobbering throughout the show, Pooh's Kitchen, on my Dish TV.

If you have not watched this show, here are some facts. Pooh's Kitchen is a show that was aired in ABC Channel in 2010 and in 2011, the second season titled Pooh's Kitchen on Road is currently being telecast. The host of the Pooh's Kitchen is Pooh Ling Yeow, a Malaysian who was born in Kuala Lumpur and brought up in Australia. Pooh was the runner-up in Master Chef Australia in 2009. Before being a cook, Pooh worked as a make-up artist, graphic designer, and illustrator. She even had exhibitions of her artistic works and worked for major clients like L'Oréal and Attitude magazine. She became a full-time cook after taking part in the show Beat the Chef on ABC Television. It was the show Master Chef Australia that made her very popular and winning the second place made her a household name that lead to the creation of the show Pooh's Kitchen.

The re-run of the show is being shown on the ABC channel and last week I saw this mouth-watering delicacy called Orange Chiffon Cake. When I saw the cake being baked from start to end, I just felt like I was eating it. It was so soft and mushy almost like a sponge. A sudden spark and I decided to make this cake for Christmas.

Making an Orange Chiffon Cake is quite simple and easy. You just need the following ingredients: 6 large eggs and an egg white, two-and-a-half cup of sifted cake flour, one-and-a-half cup of castor sugar (300 grams), one tablespoon baking powder, half a tablespoon salt, 120 ml of vegetable oil or safflower oil, three and a half cup (180ml) of freshly squeezed orange juice, two tablespoons of orange zest, one tablespoon of pure vanilla extract and three-fourth teaspoon of tartar cream.

First, separate the eggs in two bowls i.e. in one bowl put the yolks and in the other the whites. Then take an ungreased cake pan and pre-heat the oven to 325 degrees Fahrenheit. After that in your electric mixer, add the cake flour, castor sugar (i.e. only 260 grams), baking powder, and salt. Beat the ingredients until it becomes like a paste. Then make a hole in this paste and add the egg yolk, orange juice, orange zest, and the vanilla extract. Beat it for one or two minutes until the mixture becomes smooth.

Now, in the separate bowl where you have put the egg whites, add the tart cream and beat the ingredients until it becomes soft. Now add the remaining 40 grams of castor sugar and beat it until it you see white stiff foam. Then using a plastic or a normal spatula, try to gently fold this mixture into the smooth batter mixture, which was placed in the other bowl. After that, pour this batter on to the ungreased cake pan and bake for 50-60 minutes or until the cake becomes soft. You could check whether the cake is soft by inserting a wooden skewer and if it comes out clean, it means the cake is soft. After that, take it out of the oven and place it on a pan or a plate and allow it to cool for an hour or two. Now, you have the Orange Chiffon Cake ready.

I am going to try to make this cake for Christmas. Hope you all would get to try this wonderful recipe

and have a happy time.

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Mark is a freelance writer and enjoys watching all kinds of cookery and food shows and regularly follows them on his TV connected to a [Dish TV](#).

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