



# FUSTINI'S<sup>®</sup>

## Blood Orange Chiffon Cake with Apricot Glaze

### Ingredients

- 2 cups flour
- 1 cup sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 cup freshly squeezed orange juice from 2 blood oranges
- 1/4 cup water
- 1/2 cup Fustini's Blood Orange olive oil
- 1 large egg yolk
- 6 egg whites
- pinch of cream of tartar
- Apricot Glaze

### Apricot Glaze

- 1 cup confectioners' sugar
- 2 tablespoons freshly squeezed orange juice
- 2 teaspoons apricot jam

# Directions

## Step 1.

Preheat oven to 350 degrees. In a large bowl, sift together flour, sugar, salt and baking powder. In a separate bowl, mix together orange juice, water, olive oil and egg yolk. Pour mixture into the bowl with the dry ingredients but DO NOT mix.

## Step 2.

Beat egg whites with cream of tartar until they hold stiff peaks. Whisk dry ingredients with the wet ingredients to form a batter. With a slotted spoon, add a dollop of beaten egg whites to batter and stir. Carefully fold remaining egg whites into the batter until no streaks are left. Pour batter into ungreased angel food cake or tube pan. Bake 40 minutes or until a cake tester comes out clean.

## Step 3.

Remove pan from oven, invert over a cake rack and let cool with the cake still in the pan. (This helps keep the cake from settling, if it falls out, don't worry). Once cake has cooled, remove it from the pan and place on a cake rack for glazing.

## Step 4. Apricot Glaze

Sift the confectioner's sugar into a bowl and add orange juice and apricot jam. Mix well. Strain through a sieve to remove any stringy bits of apricot. Put the cake on a rack with wax paper underneath to catch excess glaze drippings. Pour glaze onto the cake, letting it dribble down the sides and into the center. Let cake stand for at least 1 hour so the glaze can firm up.