

## Mim Miller's Spice Chiffon Cake

*The Collectors Club Celebrate Basket, with its generously-sized domed plate, is perfect for oversized cakes like Mim's chiffon cake, or a triple-layer dessert.*

*"My mother, who recently passed away, was renowned for her great cooking. We always looked forward to our birthdays because that meant one of Mom's chiffon birthday cakes. She made them in a variety of flavors ... anything from chocolate to spice, black walnut to lemon. To make them even more special, she'd slice off the top of the cake, hollow out the center, fill it with ice cream and replace the top. I've picked up the tradition and try hard to make my cakes as good as hers were!"*

- 2 cups all-purpose flour
- 1 1/2 cups sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon each ground nutmeg, allspice and cloves
- 1/2 cup vegetable oil
- 7 large eggs, separated
- 3/4 cup cold water
- 1/2 teaspoon cream of tartar

Preheat oven to 325 degrees F.

In a large mixing bowl, combine flour, sugar, baking powder, salt, cinnamon, nutmeg, allspice and cloves. Make a well in the dry ingredients and whisk in oil, egg yolks and water in that order. Stir until smooth.

In the bowl of an electric mixer fitted with a whip, beat egg whites and cream of tartar to form stiff peaks.

Gradually pour egg yolk mixture over beaten whites and gently fold mixture together by hand, just until blended. Pour the batter into an ungreased tube pan. Bake 55 minutes. Increase heat to 350 degrees F and bake 15 minutes or until a long bamboo skewer inserted into the center of the cake comes out clean. Invert the pan and let hang until completely cooled. Dust cake with confectioners' sugar.