

Chiffon Cake (Tea Series)

(Mauri Chiffon Mix)



Ingredients

Group 1

Mauri Chiffon Mix
Whole eggs
Egg White
Water
Salt
Earl Grey Tea

Weight (gm)

1000
1000
250
150
2
20

Group 2

Corn Oil

150

1. Combine Earl Grey Tea into the water first.
2. Mix Group 1 ingredients for 1 min at low speed.
3. Scrape down sides to ensure no lumps sticking to the bowl.
4. Change to high speed and mix for about 7 mins.
5. Gradually add in Group 2 and blend at slow speed for about 30s - 1 min.
6. Fill 170gm batter into 5-inch chiffon mould. Bake at 180°C for about 27 - 30 mins.
7. Remove from oven, invert the cake with the cake tin. Let it cool before serving.

* For Matcha Chiffon, substitute Earl Grey Tea with 30gm Matcha powder.
* For Hojitcha Chiffon, substitute Earl Grey Tea with 30gm Hojitcha powder.

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