



Strawberry Lemonade Chiffon Cake

with Cream Cheese Frosting



4h



2 Servings

The only thing better than a tall glass of strawberry lemonade is a cake inspired by it! This delicate cake uses oil instead of butter, which makes it easier to beat air into the batter. Lemon juice and zest brightens the flavor, while whipped egg whites create a fluffy, cloud-like texture. Strawberry powder sweetens the icing and adorns the top, which is (almost) too pretty to eat. (Serves 8—nutrition reflects 1 slice)

What we send

- 2 lemons
- ¼ oz cornstarch
- 5 oz all-purpose flour ³
- ¼ oz baking powder
- 5 oz granulated sugar
- ½ oz freeze dried strawberries
- 4 (1 oz) cream cheese ²
- 14 oz condensed milk ²

What you need

- 4 large eggs ¹
- ¼ c neutral oil
- vanilla extract
- kosher salt
- 8 Tbsp butter, softened ²

Tools

- microplane or grater
- stand mixer or handheld electric mixer
- 8 or 9-inch springform pan (not nonstick)

Cooking tip

Letting the cake cool upside down while in the pan helps maintain its fluffy height!

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 390kcal, Fat 26g, Carbs 34g, Protein 6g



1. Begin cake batter

Preheat oven to 350°F with a rack in the lower third. Separate **4 large eggs**. Zest and juice **all of the lemons**, keeping juice and zest separate.

In a large bowl, whisk together **egg yolks, lemon zest, ¼ cup each of lemon juice and oil, and 2 teaspoons vanilla**. Add **cornstarch, 6 tablespoons flour, and 1 teaspoon baking powder**; whisk until smooth. Set aside.



4. Bake

Cover pan with foil and bake on lower oven rack, 20 minutes. Lower oven to 325°F and remove foil. Bake **cake** until golden brown, firm, springy to the touch, and a toothpick inserted in the center comes out clean, 18–23 minutes.

Cool pan upside down on a wire rack until completely cool, 1½–2 hours.



2. Whip egg whites

In bowl of stand mixer with whisk attachment (or using handheld mixer), combine **egg whites, sugar, 1 teaspoon lemon juice, and ¼ teaspoon salt**. Whip on medium speed until glossy, thick, quadrupled in size, and medium peaks form, 6–8 minutes (pull straight up with a whisk to make a peak that curls over at the tip).



5. Make frosting

Crush **strawberries** into a fine powder.

In a stand mixer with the paddle attachment, beat **all of the cream cheese** and **8 tablespoons softened butter** on medium-high until white and fluffy, 3–4 minutes. Add **½ cup condensed milk**. Beat until smooth, 2–3 minutes more. Add **all but 1 tablespoon strawberry powder** and beat until combined. Transfer to a bowl.



3. Fold in egg whites

Add **⅓ of the whipped egg whites** to **yolk mixture** and whisk until combined. Using a spatula, fold in **remaining egg whites**, one half at a time, until thoroughly combined and no streaks remain.

Transfer **batter** to an ungreased 8 or 9-inch springform pan. Smooth surface with a spatula. Tap pan on a work surface once or twice to pop large air bubbles.



6. Frost cake & serve

Once **cake** is cool, remove ring of the springform pan, invert cake, and carefully peel off bottom of pan. Cut cake horizontally into 2 layers. Place 1 layer on a serving plate and spread top with **⅓ of the frosting**. Top with second layer; cover top and sides with remaining frosting.

Serve **chiffon cake** dusted with **remaining strawberry powder**. Enjoy!