

Vanilla Chiffon Genoise

| Ingredients | 2 - 9" cakes | 4 - 9" cakes | 6 - 9" cakes |
|-----------------------------------|----------------------|--------------------------|---------------------------|
| Egg Yolks | 9 each (9 ounces) | 18 each (1# 2 ounces) | 27 each (1# 11 ounces) |
| Granulated Sugar | 13 ¾ ounces | 1# 11 ½ ounces | 2# 9 ¼ ounces |
| Vegetable Oil or Clarified Butter | 3 ½ ounces | 7 ounces | 10 ½ ounces |
| Egg Whites | 9 each (9 ounces) | 18 each (1# 2 ounces) | 27 each (1# 11 ounces) |
| All-Purpose Flour | 10 1/3 ounces | 1# 4 2/3 ounces | 1# 15 ounces |
| Baking Powder | ¼ ounce | ½ ounce | ¾ ounce |
| Water | 1 ½ ounces | 3 ounces | 4 ½ ounces |
| Vanilla Extract | ½ ounce | 1 ounce | 1 ½ ounces |

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Grease the 9" cake pans and line with a piece of parchment paper.
4. Combine the water and the vanilla extract
5. Sift together the flour and baking powder.
6. Clean your electric mixer with vinegar including the whip attachment and the inside of the mixing bowl.
7. Place the egg whites in the mixing bowl and whip on medium high speed until they reach a frothy stage.
8. Continue to whip into a meringue by steadily adding half of the granulated sugar to the egg whites while whipping on medium low speed. Once all the sugar has been added increase speed and whip until the meringue forms medium to stiff peaks.
9. Place the egg yolks into the mixing bowl (no need to wash the bowl first) with the remaining granulated sugar and whip on medium high until the yolks reach ribbon stage (thick consistency and when a track is drawn through the mixture it slowly comes back together OR when the mixture is poured onto itself it a slow stream it piles on top of itself before conforming back into the mixture again)
10. Continue mixing the egg yolks on medium while slowly drizzling in the oil. If the oil isn't being absorbed by yolks stop drizzling and allow the oil to be absorbed before continuing.
11. Alternatively add the flour and water mixtures into the yolk mixture by hand.
12. Fold the egg white meringue into the batter.
13. Fill cake pans about 2/3 of the way up the pan.
Bake at 300-350 degrees F for about 25-30 minutes or till cake tests done.
14. Cool 15-20 minutes on wire racks. Remove from pans; cool thoroughly on racks.
15. Use immediately or store wrapped in plastic wrap in the refrigerated for up to 5 days or frozen for up to 6 months.