

## MAHOGANY CHIFFON CAKE

½ CUP BAKING COCOA

¾ CUP BOILING WATER

1-3/4 CUPS CAKE FLOUR

1-3/4 CUPS SUGAR

1-1/2 TEASPOONS SODA

1 TEASPOON SALT

½ CUP OIL

7 EGGS, SEPERATED

2 TEASPOONS VANILLA EXTRACT

½ TEASPOON CREAM OF TARTER

Dissolve cocoa in boiling water. Cool. Sift flour, sugar, soda, and salt into a bowl; make a well in center. Add oil, egg yolks, vanilla, and cocoa mixture; mix well. Beat egg whites and cream of tarter in bowl until stiff peaks form. Add chocolate mixture to egg whites in fine stream, folding gently to mix. Spoon into ungreased tube pan. Bake at 325 degrees F. on lowest rack for 1 hour and 10 minutes or until cake tests done. Invert on bottle to cool completely. Loosen cake from pan with knife. Remove to serving plate. Yield: 12 servings.

Approx. Per Serving: Cal 312; Prot 5.7 gr; T Fat 13.3 gr; Chol 147.5 mg; Carbo 44.8 gr; Sod 325.3 mg; Potas 114.21 mg.