

RECIPE

Lemon Oolong Cake



Ready in **60 minutes**

Serves **8 people**

Preparation

1. Preheat oven to 350°.
2. In a large mixing bowl, whisk together egg yolks and $\frac{1}{4}$ of the sugar. Once combined, stir in oil and oolong tea.
3. In a separate bowl, whisk together cake flour, tea leaves, and baking powder. Once combined, add egg yolk and sugar mixture.
4. In a stand mixer, beat together egg whites on medium-high speed until foamy. Add in lemon juice, and $\frac{1}{2}$ of the sugar. Mix together on medium-high speed until mixture forms a stiff peak on the end of the whisk.

Ingredients

- $\frac{3}{4}$ cup cake flour (Bob's Red Mill Gluten Free 1-to-1 Baking Flour)
- 1 cup sugar
- 6 egg yolks
- 6 egg whites
- $\frac{1}{4}$ cup oolong tea
- 2 tbsp oolong tea leaves
- 6 tbsp oil
- 2 tsp baking powder
- 1 tsp lemon juice
- $\frac{1}{2}$ of a lemon zest
- 1 cup heavy whipping cream
- $\frac{1}{2}$ tsp vanilla extra

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5. Divide egg white mixture into 3 batches and fold in $\frac{1}{3}$ egg yolk mixture into each batch.
 6. Place all 3 batches of batter into a 9-in cake pan and tap on the counter to release air pockets.
 7. Bake for 40-45 minutes or until the cake edges are golden brown and a toothpick is clean once inserted in the center.
 8. Leave the cake out to cool for 1 hour or until the bottom of the pan is cool to the touch.
 9. While the cake cools, in a stand mixer combine heavy whipping cream, the remaining sugar, and vanilla extract and mix for five minutes on medium speed or until mixture thickens.
 10. Fold in lemon zest and top cake once cooled
 11. Serve and enjoy!