Mini Chiffon Grapefruit Cakes

Ingredients

For the batter

- 100g plain flour
- 1 tsp baking powder
- 50g golden caster sugar
- 2 eggs
- 40g vegetable oil
- 1 tsp grapefruit zest
- 60ml grapefruit juice
- ¼ tsp cream of tartar
- 50g golden caster sugar
- Pinch of Salt

For the icing

- 500g Icing sugar
- 4 tbsp Grapefruit juice

Mini Chiffron Grapefruit Cake

Method

- Preheat oven to 160C.
- Separate the eggs and beat together egg yolks and oil until smooth and silky.
- Place flour, baking powder and 50g of caster sugar into the egg yolk and oil mix.
- Add the zest and juice and beat together to form a smooth batter.
- Next, in a separate bowl whisk egg whites until frothy and then add the cream of tartar and salt.
- Gradually add the rest of the sugar to the egg whites to make a shiny and stiff meringue.
- Fold one third of the meringue into the batter mixture.
- Then fold the rest of the meringue in bit by bit being careful to keep the air in the mixture.
- Make sure the meringue and batter are fully mixed together.
- Fill 6 small loaf tins, one centimetre from the top and cook all 6 on the same shelf for 20 minutes.
- Once cooked, remove the tins from oven and allow to cool upside down on a cooking rack for about 5 -10 mins.
- To make the icing, mix together icing sugar with grapefruit juice.
  Cover with cling film and set aside.
- Carefully with a grown-up, run a sharp knife around the sides and gently tap the mini loaf out - repeat with all 6.
- Place loaves on a cooling rack with parchment underneath – then pour icing over each one and sprinkle grapefruit strips/zest on top.

Junior BAKE OFF