

Fresh Berry Chiffon Cake

Ingredients -This measurement makes one 8-inch (20cm) cake that can be sliced into 2 layers.

For the chiffon cake

- Eggs, separated | 5 large | 5 large
- Cake flour | 120 g | about 1 cup
- Sugar for egg yolks | 70 g | ⅓ cup
- Sugar for egg whites | 50 g | ¼ cup
- Milk | 80 ml | ⅓ cup
- Neutral oil | 60 ml | ¼ cup
- Vanilla extract | 1 tsp
- Baking powder | 1 tsp
- Salt | pinch

For the cream

- Heavy cream | 400 ml | 1¾ cups
- Powdered sugar | 40 g | ⅓ cup
- Vanilla extract | 1 tsp

For filling & topping

- Mixed berries | 350–450 g | 3–4 cups

Instructions

1. Preheat oven to 170°C (340°F). Line the bottom of an 8-inch (20 cm) round cake pan with parchment.
2. Whisk egg yolks, milk, oil, vanilla, and the sugar until smooth. Sift in cake flour, baking powder, and salt, then mix until just combined.
3. Beat egg whites until foamy. Gradually add the sugar and whip to medium peaks.
4. Fold the egg whites into the batter in 2–3 additions without deflating the mixture.
5. Pour into the pan and bake for 30–35 minutes until lightly golden and set. Let cool completely before removing from the pan.
6. Whip heavy cream, powdered sugar, and vanilla to medium peaks that hold their shape but still spread smoothly.
7. Slice larger berries if needed and gently pat dry.
8. Slice the cooled cake horizontally into 2 layers.
9. Spread whipped cream over the bottom layer, add berries, then lightly cover with more cream.
10. Place the top layer on and spread a thin layer of cream over the top and sides.
11. Add more berries on top and chill for at least 1 hour before serving.

Note & Storage

- This recipe makes one 8-inch cake that can be sliced into 2 layers. For a 3-layer cake like the photo, make 1.5x the batter and bake separately.
- Whip the egg whites to medium peaks and fold gently to keep the chiffon light and airy.
- Keep the cream cold before whipping so it holds its shape better.
- Frost lightly for a soft, clean finish rather than a thick coating.
- Store the cake in the fridge for up to 2 days.
- The cake layers can be sliced, wrapped tightly, and stored in the fridge for 1–2 days before assembling.