



Lemon Chiffon Cake Delight

The First Bite

I remember my first slice. It was at a summer garden party. The cake was so light and airy. It just melted on my tongue. The sweet lemon glaze was perfect. **Ever wondered how to make a simple cake unforgettable?** This recipe does just that. It turns a box mix into pure magic. The secret is in the egg whites. They give it that amazing lift.

A Learning Experience

My first try had a small disaster. I forgot to cool it upside down. The cake sank in the middle. I was so disappointed. But the flavor was still incredible. I learned to follow each step carefully. **This shows why home cooking matters so much.** Every mistake teaches you something new. It makes the next success even sweeter.

Why It Works

Two things make this cake a star. Whipped egg whites create a cloud-like texture. Real lemon zest gives a bright, fresh flavor. The creamy glaze adds a sweet finish. It balances the tart lemon perfectly. **Which flavor combo surprises you most here?** Tell me in the comments below.

A Slice of History

This cake style comes from the 1920s. A baker invented it in California. He wanted a cake lighter than butter cake. He used oil and whipped egg whites. This created a whole new category. *Did you know chiffon cakes use oil, not butter?* This makes them incredibly moist. What is your favorite old-fashioned dessert? Share your family recipes with me.



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Ingredients:

Ingredient	Amount	Notes
Lemon cake mix	1 box	
Vegetable oil	½ cup	
Buttermilk	¾ cup	
Lemon zest	1 to 2 teaspoons	
Eggs	7 large	Separated, room temperature
Cream of tartar	½ teaspoon	
Powdered sugar	¾ cup	
Lemon oil	⅛ teaspoon	
Cream	3 tablespoons	

Bake a Cloud of Lemon Goodness

Step 1 Preheat your oven to 325°F. Get out your tube pan. Do not grease it at all. The cake needs to cling to climb.

Step 2 Mix cake mix, oil, buttermilk, zest, and yolks. Beat them until they are smooth. This makes a rich, thick batter. The lemon zest adds a bright flavor.

Step 3 Whip the egg whites with cream of tartar. Keep going until soft peaks form. This gives the cake its airy lift. (My hard-learned tip: room temperature egg whites whip up best!).

Step 4 Gently fold the whites into the batter. Do this in two parts. Be careful not to deflate them. This step makes the cake light.

Step 5 Pour the batter into your dry pan. Bake for about 50 minutes. The cake is done when it springs back.

Step 6 Cool the cake completely upside down. Those little feet on the pan help. This stops the cake from falling.

Step 7 Loosen the cake from the pan sides. Turn it out onto a plate. Be patient so it does not break.

Step 8 Whisk the glaze ingredients together. Drizzle it all over the cooled cake. Let the glaze drip down the sides.

Why should you avoid greasing the tube pan? Share below!

Cook Time: 50 minutes

Total Time: 1 hour

Yield: 12 servings

Category: Dessert, Cake

See also Biscoff Cookie Delight Crunch Bliss

Make It Your Own

This cake is a perfect blank canvas. Try one of these fun twists for a new treat.

Berry Burst Fold fresh raspberries into the batter. Their tartness pairs wonderfully with the sweet lemon.

Coconut Dream Add a teaspoon of coconut extract to the glaze. Top with toasted coconut flakes for crunch.

Lemon Lavender Add a pinch of culinary lavender to the dry mix. It creates a floral and sophisticated flavor. **Which creative spin would**

you try first? Tell me in the comments!

Serving Your Sunshine Cake

This cake is a star on its own. But a few extras make it a full event. Serve a slice with fresh blueberries and whipped cream. For a brunch, pair it with a fruit salad. A cup of Earl Grey tea is a classic non-alcoholic match. For a special night, a glass of chilled prosecco is lovely. The bubbles cut through the cake's sweetness perfectly. **Which would you choose tonight, tea or prosecco?**



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Keeping Your Cake Fresh

Store leftover cake in the fridge. Cover it well to keep it moist. It stays fresh for up to four days. You can freeze slices for a month. Just thaw them on the counter. My grandson loves finding a slice in the freezer. It makes a perfect little surprise treat for him.

Simple Fixes for Common Problems

Is your cake too dense? You may have over-mixed the batter. Gently fold in the egg whites instead. Did the cake fall? The pan must not be greased. The batter needs to cling to the sides to rise. Glaze too runny? Add a bit more powdered sugar. This will thicken it right up. What's your biggest baking challenge? I love hearing your kitchen stories.

See also Pumpkin-Shaped Sugar Cookies for Fall

Your Lemon Cake Questions

Can I make this gluten-free? Yes! Use a gluten-free cake mix. Check all other labels to be safe.

Can I make the cake ahead? Absolutely. Bake it a day before. Add the glaze just before serving.

What can I use instead of buttermilk? Mix $\frac{3}{4}$ cup milk with 2 teaspoons lemon juice. Let it sit for five minutes.

Can I cut the recipe in half? I do not recommend it. The egg whites are tricky to scale down.

Can I use bottled lemon juice? Fresh zest is best for flavor. The bottled juice will work in the glaze.

Share Your Sweet Creation

I hope this cake brings sunshine to your table. It is a family favorite for us. I would love to see your beautiful results. **Share your photos and tag Savory Discovery on Pinterest.** Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn

Cooking Method: [Baking](#)

Cuisine: [American](#)

Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **50 minutes**

Rest time:

Total time: **1 hour**



Servings: **12 servings**

Calories: **kcal**

Best Season: **Summer**

Description

This lemon chiffon cake bakes up light, fluffy, and full of fresh citrus

flavor. The sweet glaze adds the perfect lemon finish.

Ingredients

=== Cake ===

- ☐ 1 box lemon cake mix
- ☐ ½ cup vegetable oil
- ☐ ¾ cup buttermilk
- ☐ 1 lemon zest ((1 to 2 teaspoons))
- ☐ 7 large eggs ((separated, room temperature))
- ☐ ½ teaspoon cream of tartar

=== Glaze ===

- ☐ ¾ cup powdered sugar
- ☐ ⅛ teaspoon lemon oil
- ☐ 3 tablespoons cream

Instructions

1. Preheat the oven to 325°F.
2. In a medium mixing bowl, beat together the cake mix, oil, buttermilk, lemon zest, and egg yolks.
3. In the bowl of a stand mixer (or a large mixing bowl with a hand mixer), whisk the egg whites and cream of tartar until soft peaks form (about 5 minutes).
4. Use a spatula to fold the egg whites (½ at a time) into the batter.
5. Pour the batter into a 10-inch tube pan. Do not grease the pan, as the batter needs to cling to the pan in order to climb and stay fluffy.

6. Bake approximately 50 minutes, or until a toothpick inserted into the center of the cake comes out with just a few crumbs, and the cake springs back when pressed gently.
7. Cool UPSIDE DOWN. Most tube pans have little metal “feet” on the top of the pan for standing the cake upside down. Cool completely. The cake will not fall from the pan as long as you do not grease the pan.
8. Loosen the sides and center of the cake from the pan. Turn the cake out onto a serving platter.
9. Whisk together the powdered sugar, lemon oil, and cream until a smooth glaze forms. Drizzle the glaze over the cake and spread it a bit over the top and sides. Let the glaze drizzle down over the sides as well.

Notes

Do not grease the tube pan. The cake needs to cling to the sides to rise properly and stay fluffy. Cooling upside down is essential to prevent the cake from collapsing.

Keywords: Lemon, Cake, Chiffon, Dessert

See also Sunset Sangria Recipe