GF Orange Chiffon Cake

Submitted by Linnea Fouracre, from SickKids Hospital Recipe Book

¾ cups	corn starch	1 Tbsp	Grated orange rind
¾ cups	sugar	1/3 cup	Fresh orange juice
¼ cup	oil	4	Egg whites
Pinch	salt	¼ tsp	Cream of tarter
4	eggs		

- Beat egg whites with cream of tarter until very stiff slightly dry.
- In a bowl, mix dry ingredients and make a well in the centre. Pour in oil, egg whites, orange rind and juice and beat with mixer until smooth.
- Carefully fold egg yolk mixture into egg whites.
- Bake in ungreased angel food pan for 45 minutes at 350F
- Let cool. Work a paring knife along edges before serving.