

# Mikan Sponge Cake



Enjoy! Jackie Allen's recipe.

## Ingredients:

2 cups flour  
4 tsp baking powder  
1/2 tsp salt  
1 1/2 cup sugar  
1/2 cup vegetable oil  
6 large eggs, separate egg white and yolk  
2 Tbs finely grated mikan (tangerine or orange) zest  
1/2 cup fresh squeeze juice (from the tangerines or oranges)  
about 6-8 mikans or 2-3 oranges  
1/2 cup (80g) peeled mikans/tangerines/oranges slices  
1/4 tsp cream of tarter or add a dash of lemon juice (optional)  
Pineapple Whipped Cream filling (recipe below)



## Directions:

1. Preheat oven to 325 degrees. In a large mixing bowl whisk together flour, baking powder, salt, and 1 cup of sugar
2. Make a well or a hole in the middle of your flour mixture.
3. Add oil, egg yolks, mikan zest and 1/2 cup of mikan juice ; whisk or beat batter until creamy smooth.  
Add mikans or tangerines, mix for 30 seconds.
4. In a medium bowl, add egg whites and cream of tarter whip until soft peaks form (3-4 minutes)
5. Gradually add sugar a 1 Tablespoon at a time, continue to whip.
6. Using a rubber spatula, gently pour into larger batter until combined. Add grates zest or peel. Do not over mix.
7. Pour into a 10 inch angel-food cake pan, or bundt cake pan or mini cake molds. Grease cake pans with plenty of butter
8. Bake until tooth pick comes out clean, depending which cake pan you use. 50-60 minutes for large cake pans/mini pan about 25 minutes. See pan baking instructions.  
Completely cooled I cut each cake in the middle and filling it with cream.  
Sprinkle some powder sugar and coconut flakes on top, enjoy!

## Pineapple Citrus Cream (serve as a topping or fill in the middle)

### Ingredients:

3-4 Tbs pineapple juice or crushed pineapple with juice works great!  
1/2 tsp finely grated orange or mikan zest  
1 tsp vanilla  
2 Tbs sugar  
1 cup whipping cream (1 pint) (substitute 1 cup Cool Whip)

### Directions

Mix pineapple juice, vanilla, zest and 1 tablespoon of sugar into a small bowl, blend the ingredients thoroughly.  
Beat or whisk whipping cream into creamy soft peaks, add additional 1 Tbs of sugar. Do not over mix. Slowly fold in crushed pineapple liquid. Chill until cake is cooled completely.

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