

# Espresso Chiffon Cake

Yield: 1 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-chicken-recipe-hot>

## Ingredients:

- 1/4 cup vegetable oil neutral, such as soybean, canola or vegetable blend
- 6 eggs separated
- 6 tablespoons brewed espresso cooled to room temperature (huntsman recommends freshly-brewed over hydrating espresso powder, which she...)
- 2 teaspoons vanilla extract
- 1 1/3 cups cake flour
- 1 1/2 cups sugar
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon cream of tartar
- 1/3 cup hot freshly brewed espresso
- 1/3 cup sugar
- 1/3 cup dark rum such as meyer's
- 6 ounces unsweetened chocolate melted and cooled
- 4 1/2 cups confectioners' sugar no need to sift
- 12 ounces unsalted butter at room temperature
- 6 tablespoons half and half or whole milk
- 1 tablespoon vanilla extract