

Pink Grapefruit Cake



- Yields one large 8x8 Four layer cake

Grapefruit Curd

2 cups organic Grapefruit juice (about 2-3 large grapefruits worth)
½ cup granulated sugar
2 tbsp. cornstarch
2 whole eggs
6 egg yolks (save egg whites for meringue)
Large pinch of sea salt
2 tbsp. unsalted butter

Chiffon cake

1 cup granulated sugar
2 cups all-purpose flour
2-¼ tsp. baking powder
½ tsp. salt
7 egg yolks
½ cup canola or vegetable oil
¾ cup whole milk
1 tsp. vanilla extract
Micro-planed zest from one washed organic grapefruit
10-12 red food coloring, if desired

7 egg whites
½ cup granulated sugar

Grapefruit syrup

½ cup granulated syrup
½ cup organic grapefruit juice

Meringue

6 egg whites (there CANNOT be any trace of egg yolk anywhere)

$\frac{3}{4}$ cup granulated sugar
1-cup light corn syrup
1 tbsp. vanilla extract
Large pinch sea salt

Procedure

1. Make the grapefruit curd:
 - a. In a nonreactive saucepan bring the grapefruit juice just to a boil. Put the 2 whole eggs, 6 egg yolks, sugar, salt and cornstarch in a bowl. Whisk together.
 - b. While whisking constantly, slowly drizzle the hot grapefruit juice into the eggs. When all grapefruit juice has been added, pour the mixture back into the saucepan.
 - c. Over medium low heat stir, preferably with a heat resistant spatula or wooden spoon. You must constantly stir and scrape the bottom to ensure that the mixture doesn't stick and scorch.
 - d. If the mixture starts to stick and get brown, immediately transfer to a new pot, and lower your heat. Continue to cook until thick. It may bubble and pop some. It will thicken upon cooling.
 - e. Remove from heat and strain through a fine mesh strainer, in order to remove any unevenly cooked eggs. Stir in butter until melted and thoroughly incorporated. Chill immediately.
2. Make the cake:
 - a. Preheat oven to 350°F.
 - b. Sift together 1 cup granulated sugar, flour, baking powder and salt. Set aside.
 - c. Clean a large bowl with 1 tsp. vinegar (to remove any traces of fat). Add 7 egg whites. Beat until frothy. Slowly drizzle in sugar while beating. Beat until egg whites are firm and frothy.
 - d. (If you are using a stand mixer and only have one bowl- remove the egg whites to a separate clean container, then continue in the same bowl with the egg yolks). In another clean bowl, beat 7 egg yolks. Slowly add the oil while beating. When incorporated, add the milk, 1 tsp. vanilla extract, grapefruit zest, and food coloring if using.
 - e. Fold in the dry ingredients.
 - f. Fold in egg whites.
 - g. Use two 8X8 square pans. Cut a piece of parchment to fit the bottom of the pan. Adhere it to the pan with a small amount of non-stick spray. **IMPORTANT- DO NOT GET SPRAY ON THE SIDES OF THE PAN.**
 - h. Distribute the batter between the two pans. Bake for 20-20 minutes, or until a toothpick inserted comes out clean.
 - i. Let rest in pan 5 minutes to cool. Pop out of pan onto a cooling rack. Let cool completely for 10 minutes
3. Make the syrup:

- a. Bring $\frac{1}{2}$ cup grapefruit juice and $\frac{1}{2}$ cup sugar to a boil in a non-reactive saucepan. Boil for 1 minute. Remove from heat and let cool to room temperature.
4. Make the Meringue:
 - a. In a clean metal or glass bowl, combine the reserved egg whites, corn syrup, $\frac{3}{4}$ cup sugar and large pinch of sea salt. Place over a pan of just simmering water. (Make sure water does not hit the bottom of the bowl. Wisk until sugar is all dissolved, and mixture is warm.
 - b. When sugar is dissolved, beat the egg whites until very fluffy. (You should be able to pick up the beater and the mixture in the bowl and egg whites stand up stiff). Beat in the vanilla extract.
5. Assembly:
 - a. Place one $\frac{1}{4}$ of the meringue in a pastry bag or large baggie with a corner cut out.
 - b. With a serrated knife carefully slice each cake in half “across the equator”.
 - c. Carefully place one layer on serving plate. Drizzle or brush $\frac{1}{4}$ cup of the grapefruit syrup on this layer.
 - d. Squeeze a rope of meringue along the edge of the cake in order to create a dam. Inside the dam, spoon and spread $\frac{1}{3}$ of the curd. Top with the second layer and repeat with a little piped meringue, $\frac{1}{4}$ cup of syrup and $\frac{1}{3}$ of the curd.
 - e. Choose the flattest layer, and save that for the top. Place the non- top layer on and repeat with a little piped meringue, $\frac{1}{4}$ cup of syrup and the rest of the curd.
 - f. Place the top layer on so it sits level. (It is ok to turn the layer over so the flattest side is on top.) Moisten with the remaining grapefruit syrup.
 - g. Squeeze out the remaining meringue and use enough of the remaining meringue to spread a thin layer all over the cake. Cover the cake thinly, and don’t worry about crumbs!
 - h. Dump the remaining meringue on top of the cake. Spread the meringue over the cake gently to make a decorative pattern. Refrigerate any uneaten cake.