



Recipe from Chef Elizabeth Falkner  
(ChEF Productions, Los Angeles, California)

## A Vail of Vanilla

### Ingredients

#### **Chiffon Cake:**

- 1 ½ ounces canola or sunflower oil
- 1 ½ ounces egg yolks
- 2 ½ ounces oat milk
- 1 teaspoon vanilla extract
- 4 ounces all-purpose flour
- ½ teaspoon baking powder
- 3 ¼ ounces sugar
- 2 ½ ounces egg whites
- ¼ teaspoon Diamond Crystal kosher salt

**Caramel:**

3 ounces sugar  
1 tablespoon glucose or corn syrup  
1 tablespoon butter  
2 ounces heavy cream  
½ teaspoon vanilla extract  
1 pinch of salt

**Vanilla Biscuit Crumb:**

1 ounce white sugar  
3 ounces white flour  
2 tablespoons cornstarch  
½ teaspoon Diamond Crystal kosher salt  
1 ½ ounces butter  
1 teaspoon vanilla extract

**Vanilla Oat Milk:**

4 ounces oat milk  
1 teaspoon vanilla extract

**To Assemble and Serve:**

4 ounces cooked steel-cut oats, cooled  
2 ounces crème fraîche  
2 ounces low-fat Greek yogurt  
Meyer lemon or tangerine zest

Preparation**For the Vanilla Chiffon Cake:**

Preheat the oven to 375°F and prepare a greased, parchment-lined quarter baking sheet. Combine the oil, yolks, oat milk, vanilla extract, flour, baking powder, and 1.25 ounces sugar and whisk until smooth. In a separate bowl, make a French meringue by whipping the egg whites with salt and gradually adding the remaining sugar to form stiff peaks. Fold French meringue into the other mixture then spread onto a baking sheet. Bake for 10 to 15 minutes or until the cake springs back slightly to the touch. Cool.

**For the Vanilla Caramel:**

In a saucepan over high flame, combine sugar and glucose or corn syrup to caramelize. Remove from heat then add butter and cream. Bring back to a rolling simmer. Remove from heat then add vanilla extract and a pinch of salt. Let cool.

**For the Vanilla Biscuit Crumb:**

In a bowl, mix sugar, flour, cornstarch, and salt with butter, then add vanilla extract to form the crumb. Bake on a parchment-lined sheet pan at 350°F for about 20 minutes, raking halfway through baking.

**For the Vanilla Oat Milk:**

Combine oat milk and extract. Keep cold.

**To Assemble and Serve:**

Spoon cooled, cooked oats into the center of bowls and make a small well or indentation. Spoon small amount of Vanilla Caramel in the center of the oats. Cut Vanilla Chiffon Cake into 2-inch squares. Set a square of cake on top of each of the Vanilla Caramel-filled oats. In a small bowl, combine crème fraîche and Greek yogurt, then make a small quenelle of the mixture on top of each piece of Vanilla Chiffon Cake. Grate Meyer lemon or tangerine on top of crème fraîche. Top with a little of the Vanilla Biscuit Crumb. Pour Vanilla Oat Milk over the Vanilla Chiffon Cake square and oats around the bottom of the bowl, then serve.