

# Lola Flor's MAMON RECIPE

YIELD: 16 CUPCAKE-SIZED MAMON

*Mamon are individual Filipino chiffon cakes that are light and fluffy, simple yet delicious. They're often topped with butter and sugar and come in various flavors and toppings (cheese probably being the most common, and my favorite), but they're tasty all on their own. Adeena's and Divina's (RIP) favorite merienda.*



## Ingredients:

### Dry ingredients:

- 1 cup cake flour\*
- 1/3 cup granulated sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

### Wet ingredients:

- 6 egg yolks
- 1/4 cup vegetable oil\*\*
- 1/4 cup water

### Meringue ingredients:

- 6 egg whites
- 1/4 teaspoon cream of tartar
- 1/2 cup granulated sugar

### Toppings (optional):

- Butter
- Sugar
- Grated cheddar cheese

MURDER AND MAMON by Mia P. Manansala

# Directions:

1. Preheat the oven to 350°F. Grease or line cupcake tins or mamon molds.
  2. Combine the dry ingredients (flour, sugar, baking powder, and salt) and sift three times into a bowl.
  3. In a separate large bowl, combine the egg yolks, oil, and water. Using a whisk or hand mixer, mix until well blended.
  4. Slowly add the dry ingredients to the wet ingredients, continuously mixing. Once all the dry ingredients have been added to the wet, continue mixing for a couple of minutes until everything is well combined, scraping the bottom and sides of the bowl as needed. Set aside.
  5. Add the egg whites and cream of tartar to the bowl of a stand mixer with a wire whisk attachment (or a large clean, dry bowl and clean, dry hand mixer). Beat on high until the egg whites double in volume.
  6. With the mixer still at high speed, slowly add the  $\frac{1}{2}$  cup granulated sugar. Continue mixing at high speed until the meringue reaches medium peaks (they don't deflate immediately, but they don't stand perfectly straight when you pull the whisk out).
  7. Using a rubber spatula, carefully add and fold about one-third of the meringue into the egg yolk mixture. Continue adding and gently folding the meringue into the egg yolk mixture in 2 to 3 increments until all the meringue is added and the batter is evenly mixed (a few streaks of meringue here and there is fine). Do this carefully since you want to maintain the air you whipped into the meringue to prevent it from collapsing while baking.
  8. Using a  $\frac{1}{3}$ -cup dry measuring cup, scoop the batter into your prepared molds.
  9. Bake in a 325°F oven for 15 to 20 minutes until a thin knife inserted in the middle comes out clean. Remove from the oven, let cool slightly, and remove from the tins. If using toppings, add while mamon is still warm.
  10. Enjoy! A delicious addition to breakfast and merienda.
- \* *If you don't have cake flour (I never do), use this easy substitute: measure out one cup of all-purpose flour, remove two tablespoons, and add two tablespoons of cornstarch. Whisk/sift together and you've got cake flour!*
- \*\* *Mamon are chiffon cakes, which utilize oil to get that light, airy texture (think angel food cakes). If you want, you can sub in an equal amount of melted butter for the oil. It will be delicious, but it changes the texture and makes it a sponge cake rather than chiffon.*