The following recipe is an adaptation of the classic Williams-Sonoma Orange Chiffon Cake. It’s a challenge to find wheat/gluten free cake recipes that simply use finely ground flour corn like Magic Manna and using ingredients available in most home cupboards. Bob’s Red Mill makes a similar corn flour but it does not have quite the marvelous fresh flavor and aroma of Carol Deppe’s Magic Manna. 
Since I first posted this on my blog “The Gardener's Pantry I used this recipe to bake three single layer cakes in spring form pans for our annual Plant Day. At home I'll usually use one cake and wrap and freeze the other two layers until needed. It is ideal with fresh fruits and a dollop of ice cream or whipping cream.

CHIFFON CAKE MADE EASY WITH MAGIC MANNA CORN FLOUR

GLUTEN FREE

2 1/4 cups Corn Flour
1 1/2 cups sugar
1 Tbs. baking powder
1 tsp salt
1/2 cup seed or nut oil
6 whole eggs, separated, plus 2 egg whites
2 Tablespoons finely grated orange zest
1/2 cup orange juice
1/4 cup water
1/2 teaspoon cream of tartar

Directions:
Position a rack in the lower third of oven and preheat to 325 F. Spray your cake pans lightly with a spray of water and oil or a commercial product such as PAM. Separate the eggs carefully as even a speck of yolk dropped in the whites will prevent them from fully expanding.
Mix Batter
Sift together the flour, sugar, baking powder and salt into a bowl. Into a large bowl whisk to combine the oil, 6 egg yolks, orange zest, and water until well blended. Set aside, you will shortly use a rubber spatula to gently combine this batter with the egg whites.
Beat the Egg Whites
In a bowl, using an electric mixer set on medium high speed, beat the 8 egg whites and the cream of tarter until soft peaks form. Using the rubber spatula, gently fold one-half the egg whites into the batter until almost blended. Next, again using your spatula gently fold the remaining egg whites into your batter just until combined. Pour batter into an ungreased 10- inch tube or angel food cake pan. Lightly use your spatula to create a flat surface on your uncooked cake.
Bake the Cake
Bake approximately 50 to 60 minutes. Test with a toothpick inserted in the center can be lifted without batter clinging to it. Remove cake from oven and invert onto a wire rack and let cool for one hour. Once fully cooled run a thin-bladed knife around the edge of the pan and the center tube ind invert onto a serving plate. Cut into wedges and serve. I find any leftover cake freezes well when carefully wrapped in foil or plastic and will slice while still frozen.

*Note, if baking in springform standard size pan only cook for 30 minutes. Insert a toothpick into center to determine if fully cooked. Place on cake rack rack to cool. Run a slender knife around the sides of the pan to release cake. I use a large knife to separate each layer from the base and turn it onto a wire rack. There may be a better way but these are still experimental recipes and I've not yet had a failure. and I've not yet had a failure.