

Jelly Roll

revised 2-28-12

The Jelly Roll was created during the Depression because inexpensive, homemade jelly could be used as a filling. (Three other variations are on the next page.)

3 eggs

1 c. granulated sugar

1/3 c. water

1 t. vanilla

3/4 c. all-purpose flour *

1 t. baking powder

1/4 t. salt

Powered sugar for dusting

About 2/3 c. jelly or jam

*omit baking powder and salt if using self-rising flour

Heat oven to 375°. Liberally coat jelly roll pan (15½ x 10½ x 1 inch) with vegetable shortening.

Beat eggs in a small bowl on high speed for 5 mins or until very thick and lemon colored. Pour eggs into medium bowl. Gradually beat in sugar. Beat in water and vanilla on low speed. Gradually add flour, baking powder and salt, beating until batter is smooth. Pour into pan, spreading to corners.

Bake 12 to 15 mins or until toothpick inserted in center comes out clean. Only the edges of the cake should be brown.

Immediately dust top of cake with powdered sugar and loosen cake from edges of pan. Place clean towel over cake and invert. You may need to gently loosen the cake from the pan using a spatula. Dust top with powdered sugar. Trim off stiff edges of cake if you wish. While hot, carefully roll cake and towel from narrow end. Cool on wire rack at least 30 mins. Unroll cake and remove towel. Beat jelly slightly with fork to soften. Spread over cake. Roll up and sprinkle with powdered sugar.

Chocolate Cream Jelly Roll

Prepare the basic Jelly Roll. The filling is the chocolate butter cream frosting found on my website:

<http://www.joblack59.com/recipes/frosting/butter.html>

I frost the Jelly Roll with a "canned" chocolate frosting.

Chocolate Ice-Cream Roll

Do not use self-rising flour. Increase eggs to 4. Beat in $\frac{1}{4}$ c. cocoa with flour. Bake as directed. Spread 1 to $1\frac{1}{2}$ pints ice cream, slightly softened over cake. Roll up and wrap in plastic wrap. Freeze about 4 hours or until firm.

Cream Torte

Prepare Chocolate Ice-Cream Roll above except do not fill with ice cream.

1 (12 oz) carton of whipped topping, thawed

Unroll cake and remove the towel. Cut cake lengthwise evenly into 6 strips. Roll up one of the strips and place in cut side up on 10-inch serving plate. Coil remaining strips tightly around center roll. Smooth top with spatula if necessary. Frost top and side of torte with whipped topping.