

JELLY ROLL

INGREDIENTS

3/4 CUP CAKE FLOUR
3/4 TEASPOON BAKING POWDER
1/2 TEASPOON SALT
4 EGGS, SEPARATED
3/4 CUPS SUGAR
1 TEASPOON VANILLA
CONFECTIONERS' SUGAR
1 1/2 CUPS JELLY OR JAM

DETAILS

375°
12 MINUTES

10" X 15" BAKING PAN
SMEARED WITH
BUTTER & LINED
WITH BUTTERED
PARCHMENT

CLOTH TEA TOWEL
DUSTED WITH
CONFECTIONERS'
SUGAR

HERE'S HOW

- 1 SIFT TOGETHER FLOUR, BAKING POWDER AND SALT.
- 2 USE ELECTRIC MIXER TO COMBINE EGG YOLKS AND SUGAR, WHEN MIXTURE IS THICK AND PALE YELLOW, BEAT IN VANILLA.
- 3 ADD FLOUR MIXTURE AND BEAT UNTIL BATTER IS SMOOTH.
- 4 BEAT EGG WHITES, IN SEPARATE BOWL UNTIL STIFF PEAKS FORM, FOLD EGG WHITES INTO BATTER.
- 5 BAKE UNTIL CAKE IS GOLDEN AND PULLING AWAY FROM SIDES OF PAN, RELEASE EDGES OF CAKE WITH KNIFE, TURN CAKE ONTO TEA TOWEL GENEROUSLY DUSTED WITH CONFECTIONERS' SUGAR.
- 6 PEEL PARCHMENT FROM CAKE, SPREAD JELLY ON CAKE, WITH LONG SIDE OF CAKE NEAREST TO YOU, USE TEA TOWEL TO SUPPORT CAKE AND ROLLED IT TO FORM JELLYROLL, DUST WITH CONFECTIONERS' SUGAR.

NOTE: HOMEMADE JELLY OR JAM IS BEST BUT DON'T LET THAT STOP YOU! USE A SERRATED KNIFE TO CUT CAKE.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN