

Jelly Roll

By Aroostook



Prep Time: 15 mins **Total Time:** 35 mins **Serves:** 8, **Yield:** 1 jellyroll

ABOUT THIS RECIPE

"A light dessert and soooo easy! * I have also tried sifting confectionery sugar on a dry tea towel(not terry cloth) and turning the cake out on that. (Remove waxed paper carefully. Then try to roll the cake (on the long side) with the cloth as a buffer between each turn/layer. Let it rest for a minute or two then unroll and and let rest for a bit before you spread with jelly/jam . Re-roll. This seems to help keep the roll from tearing so easily."



Photo by hkljgk

INGREDIENTS

- 3 eggs
- 1 cup sugar
- 1 cup flour
- 1 teaspoon cream of tartar
- 1/2 teaspoon baking soda
- 1/3 cup cold water
- 2 teaspoons pure vanilla extract
- jelly, of choice
- confectioners' sugar

DIRECTIONS

1. Preheat oven to 375°F.
2. Spray a 11 x15 baking/jellyroll pan with a light spritz of Pam.
3. Fit with waxed paper and spray with cooking Pam again.
4. Whip eggs, sugar, vanilla and water until light.
5. Mix in dry ingredients.
6. Pour thin batter unto sheet.
7. Bake until sponge is golden and springs to the touch.
8. Turn out on cloth wrung in cold water.
9. Remove waxed paper.
10. Spread with jam/jelly.
11. Using the cloth as an aid, roll up the cake into a roll and trim the ends.
12. Place on platter.

13. Sprinkle with confectioner sugar.

DIRECTIONS

14. Serve warm or cold. Enjoy! =).

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (73 g)		Total Fat 1.9g	2%
Servings Per Recipe: 8		Saturated Fat 0.6g	3%
Amount Per Serving	% Daily Value	Cholesterol 69.7mg	23%
Calories 184.4		Sugars 25.1 g	
Calories from Fat 17	9%	Sodium 106.4mg	4%
		Total Carbohydrate 37.4g	12%
		Dietary Fiber 0.4g	1%
		Sugars 25.1 g	100%
		Protein 3.9g	7%

