



INGREDIENTS

WET INGREDIENTS

6 egg yolks

$\frac{3}{4}$ cups of granulated sugar

1 $\frac{1}{2}$ TSP of vanilla extract

$\frac{1}{4}$ TSP of salt

6 egg whites

6 TBSP of sugar

DRY INGREDIENTS

$\frac{3}{4}$ cup of sifted AP flour

$\frac{3}{4}$ cup of corn starch

FILLING

1 $\frac{1}{2}$ cups of whipping cream

$\frac{1}{2}$ cup of seedless raspberry jam



JELLY ROLL CAKE

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a whisk attachment, at medium speed, whisk together the eggs and sugar for 5 minutes.
2. Add the vanilla and salt and continue mixing until combined.
3. Preheat the oven to 350 DF.
4. Whip the egg whites while gradually adding the sugar with a hand mixer until you reach stiff peaks.
5. Using a large bowl, sift together the flour and the corn starch and set aside.
6. Fold the egg whites to the egg yolk mixture using a figure eight, gently not to deflate the egg whites.
7. Add the flour mixture to the wet ingredients one tablespoon at a time until the batter is well combined.
8. Prepare baking pan (17" X 11") by spraying it with cooking spray. Cover with parchment paper. Spray the parchment paper with cooking spray. Drizzle with AP flour, shaking and tapping to remove the excess.
9. Scrape the batter into the prepared pan and spread into an even layer with an offset spatula.
10. Bake for 20 minutes.
11. Prepare a cotton dish cloth flat on your working surface and sprinkle it around with icing sugar.
12. Loosen the edges of the cake with an offset spatula all around. Turn the cake tray upside down and let the cake fall onto the dish cloth. Remove the parchment paper. Sprinkle the cake with icing sugar.
13. Lift the edge of the cake by the dish cloth and gently fold it inward until it turns over itself. Allow the cake to cool while wrapped in the dish cloth.
14. To prepare the filling, in a bowl of a stand mixer fitted with a whisk, combine the whipping cream and jam. Working at medium speed, mix until well combined.
15. Unravel the cake from the dish cloth. Using an offset spatula, gently spread the filling all over the cake.
16. Roll the cake back into a log. Sprinkle the top with icing sugar.
17. Transfer the cake to a large platter and serve.

ENJOY THE JELLY CAKE ROLL