

Black Forest Cherry Cake Roll

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 15

CHERRY FILLING

*1/4 cup granulated sugar
1 tablespoon cornstarch
2 tablespoons water
1 cup frozen pitted tart red cherries
1 1/2 teaspoons cherry liqueur or brandy*

CAKE

*4 eggs
1/3 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/4 teaspoon baking soda
1/2 teaspoon vanilla
1/3 cup granulated sugar
1/2 cup granulated sugar
sifted powdered sugar
chocolate curls (optional)*

CHOCOLATE

BUTTERCREAM ICING

*2 egg yolks, lightly beaten
1/3 cup sugar
2 tablespoons water
1 1/2 teaspoons cherry liqueur or brandy (optional)
1/2 teaspoon vanilla
1/2 cup unsalted butter, softened
1/4 cup semisweet chocolate pieces, melted and cooled*

Preparation Time: 50 minutes

Bake: 12 minutes

Make the Chocolate Buttercream Icing: In a small bowl, lightly beat the egg yolks; set aside. In a small heavy saucepan, stir together the sugar, and water. Bring to boiling. Remove from the heat. Gradually stir about half of the sugar mixture into the egg yolks. Return all of the egg yolk mixture to the saucepan. Bring to a gentle boil. Reduce the heat (the mixture may look curdled but will become smooth). Cook and stir for 2 minutes. Remove from the heat. If desired, stir in the cherry liqueur. Stir in the vanilla. Cool to room temperature. In a large mixing bowl, beat the unsalted butter with an electric mixer on HIGH until fluffy. Add the cooled yolk mixture and semisweet chocolate pieces, beating until combined. If necessary, chill to spreading consistency.

Make the cherry filling: In a small saucepan, stir together the sugar and cornstarch. Stir in the water. Add the cherries. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. Remove from the heat. Stir in the cherry liqueur. Cover the surface with a plastic wrap and cool.

For the cake: separate the eggs. Allow the egg yolks and whites to stand at room temperature for 30 minutes. Meanwhile, grease and lightly flour a 15x10x1-inch baking pan; set aside. In a bowl, whisk together the flour, cocoa powder and baking soda; set aside.

Preheat the oven to 375 degrees.

In a medium mixing bowl, beat the egg yolks and vanilla with an electric mixer on HIGH for 5 minutes or until thick and lemon colored. Gradually add the 1/3 cup of sugar, beating on HIGH until the sugar is almost dissolved.

Wash the beaters. In a large mixing bowl, beat the egg whites on MEDIUM until soft peaks form (tips curl). Gradually add the 1/2 cup of sugar, beating until stiff peaks form (tips stand straight). Fold the yolk mixture into the white mixture. Sprinkle the flour mixture over the egg mixture; fold in gently just until combined. Spread the batter evenly into the prepared pan.

Per Serving (excluding unknown items): 167 Calories; 8g Fat (43.9% calories from fat); 3g Protein; 21g Carbohydrate; 1g Dietary Fiber; 101mg Cholesterol; 42mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.

Bake for 12 to 15 minutes or until the top springs back when lightly touched. Immediately loosen the edges of the cake from the pan.. Turn the cake out onto a towel sprinkled with powdered sugar. Roll the towel and cake into a spiral, starting from a long edge. Cool on a wire rack.

To assemble: Unroll the cake. Spread the cake with Chocolate Buttercream Icing to within 1/2-inch of the edges. Spread the cherry filling lengthwise over the buttercream layer in a 1-1/2-inch-wide band, starting 1/2-inch from a long edge. Roll up the cake, starting with the long edge closest to the filling. Wrap in plastic wrap. Chill for one to two hours.

To serve, cut the cake into one-inch slices. If desired, garnish with chocolate curls.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	167	Vitamin B6 (mg):	trace
% Calories from Fat:	43.9%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	49.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.2%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	8g	Folacin (mcg):	14mcg
Saturated Fat (g):	5g	Niacin (mg):	trace
Monounsaturated Fat (g):	3g	Caffeine (mg):	3mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	101mg	% Daily Value*	n n%
Carbohydrate (g):	21g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	1/2
Sodium (mg):	42mg	Vegetable:	0
Potassium (mg):	47mg	Fruit:	0

Calcium (mg): 14mg
Iron (mg): 1mg
Zinc (mg): trace
Vitamin C (mg): 0mg
Vitamin A (i.u.): 340IU
Vitamin A (r.e.): 88 1/2RE

Non-Fat Milk: 0
Fat: 1 1/2
Other Carbohydrates: 1

Nutrition Facts

Servings per Recipe: 15

Amount Per Serving

Calories 167 **Calories from Fat:** 73

% Daily Values*

Total Fat 8g	13%
Saturated Fat 5g	23%
Cholesterol 101mg	34%
Sodium 42mg	2%
Total Carbohydrates 21g	7%
Dietary Fiber 1g	2%
Protein 3g	

Vitamin A	7%
Vitamin C	0%
Calcium	1%
Iron	4%

* Percent Daily Values are based on a 2000 calorie diet.