

Chocolate Cream Roll

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*6 tablespoons sifted cake
flour
6 tablespoons cocoa
1/4 teaspoon salt
1/2 teaspoon baking powder
4 egg whites
3/4 cup white sugar
4 egg yolks, yolks
1 teaspoon vanilla
whipping cream
sugar
vanilla*

Preheat the oven to 375 degrees.

In a bowl, sift together the cake flour, cocoa, salt and baking powder.

In a bowl, beat the egg whites until stiff. Fold in the white sugar.

In a bowl, beat the egg yolks until thick. Fold into the egg white mixture. Add in the vanilla.

Fold in the dry ingredients.

Line a jelly roll pan with wax paper. Turn the batter onto the paper.

Bake for 15 minutes.

Turn the cake onto a damp, sugared towel. Cool.

In a bowl, whip cream with sugar and vanilla to taste. Spread the mixture on the cake.

Roll the cake up like a jelly roll.

Place the cake in the freezer.

Slice and serve.

Per Serving (excluding unknown items): 540 Calories; 25g Fat (39.1% calories from fat); 35g Protein; 54g Carbohydrate; 11g Dietary Fiber; 851mg Cholesterol; 1032mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 3 1/2 Fat; 2 Other Carbohydrates.