

# Chocolate Log Roll

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

*3 eggs  
1 teaspoon cocoa  
1 tablespoon flour  
5 tablespoons icing sugar,  
sifted  
whipping cream*

Preheat the oven to 400 degrees.

In a bowl, separate the eggs. Set the whites aside. Beat the yolks until thick. Add the sifted sugar and continue beating until well blended.

In a bowl, sift together the cocoa and flour. Add the cocoa/ flour mix to the egg mixture.

In a bowl, beat the egg whites until stiff but not dry. Add to the egg yolk mixture and beat hard for 10 minutes. Pour the batter into a large shallow pan lined with waxed paper.

Bake for 10 minutes. Turn out and cool.

In a bowl, whip the cream and sweeten. Set aside two tablespoons of the whipped cream. Spread the remainder of the whipped cream on the cake.

Roll the cake up like a jelly roll.

To the set aside whipped cream, add the icing sugar and cocoa to make the icing. Spread the icing over the cake and make wavy lines with a fork.

Set in the refrigerator.

Just put the cream in shortly before serving.

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Per Serving (excluding unknown items): 400 Calories; 15g Fat (34.4% calories from fat); 20g Protein; 45g Carbohydrate; 1g Dietary Fiber; 636mg Cholesterol; 211mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 Fat; 2 1/2 Other Carbohydrates.