## **Creamy Fruit Cake Roll**

What's Cooking II North American Institute of Modern Cuisine

## Servings: 8

2 cups strawberries, raspberries or blueberries

1 cup Custard Cake Filling (see Desserts/ Creams and Custards) 1 1/2 cups whipped cream 1 Poppy Seed Cake Roll (see Desserts/ Cakes AND Information/ Cooking/ How To Make A Cake Roll) 2/3 cup Apricot Glaze (see Desserts/ Sauces and Coulis) In a bowl, mix half the fruit with the custard and 1/2 cup of the whipped cream. Set aside.

Unroll the cold cake. Spread with the mixture. Gently roll again.

Arrange the remaining fruit on top of the cake. Cover with Apricot Glaze.

Using a pastry bag with a fluted nozzle, decorate with the whipped cream.

Refrigerate one hour before serving.

VARIATION: Moisten the spongecake with 1/4 cup of a fruit liqueur. Garnish with icing sugar and slivered almonds.

Per Serving (excluding unknown items): 77 Calories; 8g Fat (94.5% calories from fat); trace Protein; 1g Carbohydrate; 0g Dietary Fiber; 31mg Cholesterol; 8mg Sodium. Exchanges: 0 Non-Fat Milk; 1 1/2

Desserts

## Dar Samina Mutritional Analysis

Carbohydrate (g):	1g 0g	Food Exchanges	0
Cholesterol (mg):	31mg	·/ Panica·	11119/2
Polyunsaturated Fat (g):	trace	% Pofuso:	0 0 0%
Monounsaturated Fat (g):	2g	Alcohol (kcal):	01119
Saturated Fat (g):	5g	Caffeine (mg):	0ma
Total Fat (g):	8g	Niacin (mg):	trace
		Folacin (mcg):	1mcg
% Calories from Protein:	2.3%	Riboflavin B2 (mg):	trace
% Calories from Carbohydrates:	3.2%	Thiamin B1 (mg):	trace
% Calories from Fat:	94.5%	Vitamin B12 (mcg):	trace
Calories (kcal):	77	Vitamin B6 (mg):	trace

Dietary Fiber (g):		Grain (Starch):	
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	8mg	Vegetable:	0
Potassium (mg):	17mg	Fruit:	0
Calcium (mg):	14mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	trace		
Vitamin A (i.u.):	329IU		
Vitamin A (r.e.):	94 1/2RE		

## **Nutrition Facts**

Servings per Recipe: 8

Amount Per Serving				
Calories 77	Calories from Fat: 73			
	% Daily Values*			
Total Fat 8g	13%			
Saturated Fat 5g	26%			
Cholesterol 31mg	10%			
Sodium 8mg	0%			
Total Carbohydrates 1g	0%			
Dietary Fiber 0g	0%			
Protein trace				
Vitamin A	7%			
Vitamin C	0%			
Calcium	1%			
Iron	0%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.