

## Jelly Cake Roll

I make this easy Cake Roll, often. The recipe can be used in my other Cake Roll recipes. You don't have to whip the egg whites separately. Make a simple jelly roll or try the Chocolate Berry Charlotte for dinner tonight.

3 large eggs  
1 cup sugar  
3 Tb. cold water  
1 tsp. vanilla  
1 cup all-purpose flour  
1 tsp. baking powder  
1/2 tsp. salt  
12 oz. jar of preserves  
confectionery sugar  
**CHOCOLATE BERRY CHARLOTTE**  
6 oz. semi-sweet baking chocolate  
1 cup heavy cream  
4 to 6 cups strawberry ice cream, softened



In a large mixing bowl, beat eggs on high speed of mixer for 5 minutes. Turn mixer to medium and gradually add sugar. Stir in cold water, and vanilla.

Sift together flour, baking powder and salt. Fold into egg mixture.

Beat cake on low speed of mixer for one minute.

Spread batter into a 10-inch x 15-inch jelly roll pan lined with greased waxed paper.

Bake at 375 degrees for 20 minutes or until cake is done.

Turn cake out on a towel sprinkled with confectionery sugar.

Cut off ends of cake and starting at narrow end, roll towel and cake together; cool.

Unmold, carefully and spread preserves over inside of cake roll; remove towel and re-roll cake.

Sprinkle confectionery sugar on top of cake. Refrigerate for two hours or overnight.

NOTE: Try blueberry, apricot, pineapple, raspberry, cherry, and even peach preserves.

**CHOCOLATE BERRY CHARLOTTE:** Wrap finished jelly roll in foil and freeze for 2 hours.

Melt chocolate bars with heavy cream in microwave. Slice jelly roll into 1/2-inch slices.

Tightly line bottom and sides of a 2-1/2-quart bowl with cake slices. Spoon one third of the ice cream into lined bowl. Spread half of chocolate filling over ice cream. Repeat layers; top with remaining ice cream. Cover and freeze until firm. To serve, uncover, dip bowl into warm water for 15 to 20 seconds. Invert bowl onto serving platter. Let set 15 minutes until slightly softened. Garnish with whipped cream and strawberries.

Yield: 8 to 10 servings.