

## **Chocolate Cake Roll**

I make the Cake Rolls the day before and refrigerate overnight. The roll is set and ready for the finishing touches.

### **BASIC CAKE ROLL:**

4 eggs, separated  
3/4 cup sugar  
1 tsp. vanilla  
3/4 cup sifted cake flour  
3/4 tsp. baking powder  
1/4 tsp. salt

### **CHOCOLATE CAKE ROLL:**

1/4 cup cocoa + 1/2 cup cake flour  
Whipped Cream or Light Cool-Whip  
1/4 cup confectionery sugar

### **CHOCOLATE SAUCE:**

2 ( 1 oz.) squares unsweetened chocolate  
1/4 cup butter  
1-1/8 cups evaporated milk  
1-1/2 cups sugar



Beat egg yolks until light and lemon-colored. Slowly add sugar, beating until creamy. Add vanilla; beat.

Sift together flour and baking powder; gradually add to sugar mixture. Beat only until smooth. Whip egg whites with salt until stiff, but not dry. Fold into flour mixture.

Spread batter evenly in greased jelly roll pan ( 10-inch x 15-inch) lined with heavily greased wax paper.

Bake in 375 degree oven for 15 minutes, or until top springs back when lightly touched.

Loosen cake edges at once; invert onto clean towel sprinkled with confectionery sugar. Cut off hard edges. Roll up, leaving towel in; cool. Un-roll; spread with filling and re-roll. Refrigerate. Can be frozen for 6 months; filled rolls, up to 1 month.

Yield: 10 - 1-inch slices.

**CHOCOLATE CAKE ROLL:** Follow above recipe substituting sifted cocoa with flour. Spread whipped cream over cake; roll. Sift confectionery sugar over roll.

**CHOCOLATE SAUCE:** In microwave safe bowl or double boiler combine chocolate and butter; heat until melted. Stir in evaporated milk; heat, again. Slowly add sugar; heat until sugar dissolves; mixture will boil. Cool; refrigerate. (Sauce will thicken. If too thick, thin with corn syrup.) Yield: 1 pint.

Note: Cake rolls may be filled with different kinds of ice cream, softened just enough to spread, and returned to the freezer. Serve sliced with a sundae sauce.