

STRAWBERRIES AND CREAM JELLY CAKE ROLL

INGREDIENTS:

FOR CAKE:

- 4 large eggs, divided
- 3/4 cup granulated sugar, divided
- 3 tablespoons neutral oil
- 2 teaspoons LorAnn Buttery Sweet Dough Bakery Emulsion
- 1 teaspoon LorAnn Organic Madagascar Vanilla Extract
- 3/4 cup all-purpose flour
- 1 teaspoon baking powder
- 1 pinch salt

FOR FILLING:

- 1 cup whipping cream
- 3 tablespoons cream cheese, softened
- 3 tablespoons granulated sugar
- 1 teaspoon LorAnn Organic Madagascar Vanilla Extract
- 1 cup finely chopped fresh strawberries, plus more to garnish



DIRECTIONS:

For Cake:

1. Preheat the oven to 350°F degrees. Line a standard jelly roll pan (10 x 15 inch) with parchment paper & set aside until ready to use.
2. In a medium mixing bowl beat egg whites to soft peaks. Gradually add 1/4 cup of sugar & beat to medium peaks. Set aside.
3. Beat egg yolks & remaining sugar until pale, about 5 minutes. Add oil, buttery sweet dough emulsion & vanilla extract. Beat until combined.
4. Sift in the flour, baking powder & salt. Mix until dough comes together. Gently fold in the egg whites until fully incorporated.
5. Transfer cake to a parchment lined jelly roll pan and smooth to flatten. Bake for 12 to 15 minutes, until the top bounces back to touch.
6. Let cake for 2 minutes, run a knife along the edges & flip the pan over onto a kitchen tea towel. Remove the tray, remove the parchment paper & carefully roll the warm cake with the tea towel. Let the cake cool to room temperature before filling.

For Filling:

1. To a large medium mixing bowl whisk whipping cream to soften peaks. Add cream cheese, sugar & vanilla. Whisk to stiff peaks.
2. Transfer 1/3 of the whipped cream to a piping bag to use for decorating the cake. Fold in the strawberries to the remaining whipped cream.
3. Carefully unroll the cooled jelly roll cake & spread filling over it. Roll back up & transfer to the refrigerator to set for 30 minutes.
4. To finish pipe dollops of whipped cream on the top of the cake & garnish with fresh strawberries. Slice & serve!