

## Jelly Roll Cake

adapted from *The King Arthur Flour Baker's Companion*

PREP: 20 (plus baking and rolling time)

YIELD: One 9-inch Cake, about 9 servings

### ***Sponge Cake Ingredients:***

*¾ cup Unbleached all-purpose flour*

*¾ tsp. Baking powder*

*¼ tsp. Salt*

*4 large Eggs, at room temperature*

*¾ cup Sugar*

*1 tsp. Vanilla extract*

### ***Filling Ingredients:***

*1 heaping cup Jam, preserves, or any thick fruit purée*

### **Cake Instructions:**

1. Preheat the oven to 400 degrees Fahrenheit.
2. Line the bottom of a 10x15-inch jelly roll pan with parchment or waxed paper.
3. In a small bowl, sift together the flour, baking powder and salt. Set aside.
4. In a large bowl, beat the eggs until foamy.
5. Gradually sprinkle in the sugar, while beating with a whisk or beaters.
6. Continue beating until the batter becomes very thick and is a light lemon-yellow color (about 5 minutes). The batter should have doubled in volume (When the batter is sufficiently aerated, it should fall from the beaters in long ribbon-like strands).
7. Add the vanilla extract until completely incorporated.
8. Gently fold in the flour mixture, using a rubber spatula or large whisk.
9. Spread the batter evenly into the prepared pan.
10. Bake for 12-14 minutes, until golden brown and springy to the touch.
11. Remove from the oven and invert onto a (non-terry) dish towel that's been lightly sprinkled with (powdered) confectioner's sugar.
12. Peel off the paper and, using scissors, a sharp knife or a pizza cutting wheel, trim the crusty edges of the cake, if necessary.
13. Starting with the short end, roll the cake and towel together into a log. Cool completely on a wire rack.

14. Just before serving, unroll the cake, spread with jam and re-roll it (without the towel).
15. Place the jelly roll on a plate, seam side down, and dust with confectioner's sugar.

**Notes:**

A sponge cake is different from a butter cake because it has a higher ratio of eggs to fat, and is usually made with either no added fat, or with oil rather than butter.

Sponge cakes have a light texture and taste great with any filling, especially a rich filling like a butter cream or a thick pudding.

Nutella buttercream variation:

<https://www.americastestkitchen.com/kids/recipes/nutella-frosting>