

CHOCOLATE CAKE ROLL (for 10)

Source: Creative Cook's Kitchen

Prep/Cooking Time: 1-1 1/2 hours

Ingredients:

Cake:

1/3 C cake flour	1/3 C unsweetened cocoa powder
2 TBS cornstarch	1/2 tsp baking soda
1/2 tsp baking powder	1/3 tsp salt
4 large eggs, separated	1 C granulated sugar, divided
Confectioners' sugar	

Filling:

1 contained (8 oz) frozen whipped topping, thawed...
OR softened ice cream ... OR berries

Directions:

To make the cake: Preheat oven to 350. Line 15x10" jellyroll pan with waxed paper. Grease & flour the lined pan - tap out excess.

In a medium bowl, combine flour, cocoa powder, cornstarch, baking soda, baking powder & salt. Mix well. In a separate bowl, using an electric mixer on medium speed, beat egg yolks & 1/4 C sugar till fluffy.

In a small bowl, using clean beaters, beat egg whites on high till foamy. Gradually add 1/2 C sugar, beating till stiff, but not dry, peaks form.

Fold 1/3 beaten egg whites into egg yolk mixture. Alternately fold in remaining whites & flour mixture. Pour batter into pan; smooth top. Bake till toothpick inserted in center comes out clean (about 15 minutes).

To roll/fill cake: Dust a clean cloth with remaining sugar. Turn cake out onto prepared cloth; remove waxed paper. Trim cake's edges. Starting with a long side, tightly roll up cake with cloth. Transfer cake, seam-side down, to a wire rack to cool.

Unroll cake; remove cloth. Spread whipped topping (or ice cream or berries) over cake to within 1/2 inch of edges. Re-roll cake; place seam-side down on a plate. Dust with confectioners' sugar before serving.

Note: Chocolate chips may be added to whipped topping, ice cream or berries. For easier slicing, place cake in freezer 20 minutes before serving (longer, if using ice cream) - use serrated knife with a gentle sawing motion to slice cake cleanly.