

Decorative Jelly Roll

Recipe by Rachael Teufel

Sponsored by GoodCook

INGREDIENTS

For the cake:

- 3 large eggs, separated
- 1/3 cup sugar, separated - 3 Tablespoons, 2 Tablespoons and 1 teaspoon
- 1/4 cup water
- 3 Tablespoons vegetable oil
- 1/2 teaspoon vanilla
- 2.8 ounces/80 grams cake flour

For the decorative piping:

- 1 large egg white
- pinch of cornstarch
- gel food coloring
- cake flour, divided; 1/2 teaspoon for each color

EQUIPMENT

- 9 x 13-inch baking sheet
- Parchment paper to fit a 9 x 13-inch baking sheet
- Piping bags or parchment cones
- Bowls: Large and Medium for mixing, and Small bowls for coloring batter
- Hand mixer
- Spatula
- Tablespoon & Teaspoon measuring spoons
- Measuring cups
- Scale
- Plastic wrap
- Tea towel
- Decorative serving platter or board
- Find the equipment utilized in this recipe at GoodCook.com

INSTRUCTIONS

Prepare the pan:

1. Place the template in the bottom of a 9- x 13-inch baking sheet. Trim the template to fit your pan as needed, so it lies flat.
2. Place a sheet of parchment in the pan on top of the template and rub the sheet and the sides of the pan with a little vegetable oil.

Make the egg yolk batter:

1. In a large bowl, beat three egg yolks with 3 tablespoons sugar with hand mixer on high, until ribbons form. Scrape down the sides of the bowl with a spatula 1-2 times as needed.
2. Add water, oil, vanilla, and mix well on high speed until combined.
3. Sift the measured cake flour over the top of the egg mixture.
4. Beat with a hand mixer until the batter is thick, about 1 1/2 to 2 minutes on high. Scrape down the sides of the bowl with a spatula 1-2 times as needed.
5. Separate one teaspoon of the egg yolk batter into a small bowl for each color as needed. Cover the remaining egg yolk batter in the larger bowl and refrigerate.

Complete the tinted batter for decorating the cake roll:

1. Add one drop of gel paste food color to each small bowl and stir to combine.
2. In a separate bowl, beat one egg white, on high speed, with a pinch of cornstarch until stiff peaks form.
3. To each of the colored batters, add 1/2 teaspoon cake flour.
4. Then add 2 tablespoons beaten egg whites and fold until the mixture is uniform.
5. Place the colored batters into separate piping bags (with or without tips)

Bake:

1. Position a shelf in the middle of the oven and preheat to 325 degrees F.
2. Pipe the decorative pattern on the prepared cake pan and bake for for 1 minute and 30 seconds, then remove the pan from the oven. Add additional decor as desired, then bake for an additional 1 minute and 30 seconds.
3. Remove the pan from the oven.

Do not turn off the oven.

Complete the plain cake batter:

1. With the mixer on medium-low, beat 3 egg whites until they are foamy, then slowly add the 2 tablespoons and 1 teaspoon sugar (remaining from the original 1/3 cup). Increase the mixer speed to high and beat until firm peaks form.
2. Remove the egg yolk batter from the refrigerator. Refresh it by briefly mixing it with the hand mixer on medium-high to high speed. Scrape the sides and bottom of the bowl as needed.
3. Then, add 1/3 of the beaten egg whites to the egg yolk mixture and fold with a large rubber spatula to combine.
4. Add the remaining egg whites, folding gently until just combined.
5. Remove about 1/4 cup of the plain cake batter and place it in a piping bag.
6. Cut a small hole in the tip of the piping bag. Pipe the plain cake batter around the partially baked decoration in the pan. NOTE: This helps make sure that no air-bubbles form around the design in the finished cake.
7. Pour the remaining batter into the pan, and gently smooth the top with an offset spatula. Lightly drop the pan on the counter a few of times to release any extra air bubbles.
8. Bake the cake for 10 to 11 minutes or until the cake is slightly brown on the edges and fairly pale on top. DO NOT over-bake the cake.
9. When complete, remove the cake from the oven. Use a knife to loosen the sides of the cake from the pan and immediately remove the cake from pan while still hot. Place a piece of parchment and rack on the top of the cake and flip the pan over. Remove the parchment sheet from the decorated side of the cake. Then lightly sprinkle with powdered sugar and place a clean dry tea towel on top.
10. Flip the cake and tea towel over so the tea towel is underneath. Using the tea towel, roll up the cake and let the cake cool for 15 minutes. When cake is cool, gently unroll the cake and fill with desired filling: whipped cream, mousse, buttercream, fruit preserves, Nutella
11. Once filled, roll up the cake and place the decorated side up with the seam down. Cover in plastic wrap and refrigerate to set the shape. Trim the cake ends with a serrated knife. Place on a decorative board or platter to serve

STORAGE

Depending on which filling is used your cake may need to stay refrigerated. The unfilled cake can remain at room temperature for a few days or can be frozen for up to a month. Store in rolled position wrapped in plastic wrap to lock in freshness. Refrigerate filled cake for up to 5 days.

Easy Vanilla Mousse Filling

Makes enough to fill two jelly roll cakes.

INGREDIENTS

- 1 3.4-ounce box vanilla instant pudding mix (reserve 1 tablespoon)
- 3/4 cups of milk (use only half the milk called for on box)
- 1/2 cup whipped heavy cream

INSTRUCTIONS

1. Whisk pudding mix with milk. Place in fridge for about 5 minutes to set.
2. Whip heavy cream until almost firm. Add reserved pudding mix and whip until combined.
3. Add in half of whipped cream to pudding mixture and stir to combine. Fold in remaining whipped cream.

