

Sweet Roll

5 eggs, whites separated from yolks
1/2 cup sugar
1/2 cup and 2 Tbsp AP flour
1/4 tsp baking powder
1/2 tsp vanilla



8 oz cream cheese
1/2 stick butter
1/2 cup sugar
1 cup fresh OR frozen berries
4 oz Cool Whip in a tub (OR homemade w/ heavy whipping cream)

- + Preheat oven to 350°F
- + Whisk together yolks, sugar and vanilla until well blended, appx 3-5 min
- + Sift together flour and baking powder; add to the yolk mixture and mix until well blended
- + In a large bowl, beat egg whites on high speed until they are about 3 times in volume, appx 2-3 min. Don't overdo or you will begin to lose volume
- + Use a spatula to gently fold egg whites into yolk mixture... put appx 1/3 of whites with yolk mixture, gently fold with a few hand strokes, put the rest of whites and fold the rest. Be careful not to over mix or you will deflate the batter (it should have a fluffy texture)
- + Spread the batter on a cookie sheet lined with a silicon mat or parchment paper. Bake appx 15 min OR until the top is golden and toothpick comes out clean
- + As soon as the cake is done, flip the cake out onto a clean kitchen towel dusted with powdered sugar, so the cake doesn't stick to the towel (you don't have to do the powdered sugar part. If not, you'll get the outside looking like in the picture above). Peel off silicon mat or parchment paper while it is still hot/warm and roll it up into a log with the towel in between (pretend towel is a filling)
- + Make the filling while the roll cools. Mix cream cheese, butter and sugar very well. Fold in berries (if using frozen berries, make sure to drain them first) and cool whip
- + Unroll cooled roll gently and slowly spread the filling. Roll it back up with the filling into a log, cover with plastic and refrigerate until ready to serve. Feel free to dust the top with powdered sugar