



# Noreen's Kitchen

## Raspberry Jelly Roll

### Ingredients

4 eggs at room temperature  
1 teaspoon baking powder  
½ teaspoon salt  
1 cup cake flour

1 cup granulated sugar  
1 teaspoon vanilla extract  
Powdered sugar for dusting  
1 cup of raspberry jam

### Step by Step Instructions

Note: Very important to have both room temperature eggs as well as cake flour for this recipe. If you do not have cake flour you can make your own by measuring one cup of all purpose flour and removing two tablespoons. Replace them with 2 tablespoons of corn starch. Mix well and you have homemade cake flour.

Preheat oven to 400 degrees.

Prepare a jelly roll pan (10 x 15) with cooking oil spray and parchment to fit and spray the parchment as well.

Beat eggs, salt and baking powder together in a large bowl using a hand mixer. Beat until light yellow and frothy.

Continue beating on high speed and gradually add in the sugar until the mixture is very pale yellow and doubled in volume.

Add vanilla extract and stir gently.

Add flour and fold in gently using a spatula. Being sure to incorporate well without deflating the mixture.

Pour batter into the prepared baking sheet.

Using an offset spatula spread batter evenly to all four corners of the pan.

Bake for 7 minutes.

While cake is baking lay a lint free towel, pillowcase or parchment paper on the counter and dust liberally with powdered sugar.

Remove from oven and immediately run a knife around the edge of the cake and the pan to loosen.

Immediately turn the cake out onto the prepared towel. Remove the bottom parchment and gently roll up from the short side into a spiral. Allow the cake roll to cool like this before filling. This should take about 30 minutes.

Once cake has cooled completely, you can gently unroll and remove the towel.

Spread the jam evenly across the cake and then roll back up as tightly as you can without breaking.

Place seam side down onto a pan or serving tray.

This sponge cake can be filled with whatever you like. Nutella, mousse, jam, jelly of any type or pie filling as well.

This cake is best eaten fresh and does not freeze well. You can keep the cake for up to four or five days in a tightly covered container.

**ENJOY!!**