

DESSERTS (CAKES AND FROSTINGS) No.G 033 00
JELLY ROLL

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
240 cal	53 g	3 g	2 g	59 mg	120 mg	32 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING POWDER
 SALT
 EGGS,WHOLE,FROZEN,BEATEN,ROOM TEMPERATURE
 SUGAR,GRANULATED
 WATER,WARM
 EXTRACT,VANILLA
 COOKING SPRAY,NONSTICK
 SUGAR,POWDERED,SIFTED
 JELLY

Weight

3 lbs
 1-1/8 oz
 1/2 oz
 3 lbs
 3 lbs
 1 lbs
 1-7/8 oz
 2 oz
 12-2/3 oz
 8 lbs

Measure

2 qts 3 cup
 2-1/3 tbsp
 3/8 tsp
 1 qts 1-5/8 cup
 1 qts 2-3/4 cup
 2 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 3 cup
 3 qts

Issue

Method

- 1 Sift together flour, baking powder and salt. Set aside for use in Step 4.
- 2 Combine eggs and sugar in mixer bowl. Using whip, beat at high speed 10 minutes or until mixture is light and fluffy, lemon colored, and thick enough to hold a crease.
- 3 Combine water and vanilla; add slowly to egg mixture while beating at low speed. Beat at low speed. DO NOT OVER MIX.
- 4 Add dry ingredients gradually to egg mixture while beating at low speed; beat only until ingredients are blended.
- 5 Lightly spray each pan with non-stick cooking spray. Pour about 2-1/4 quarts batter into each lightly sprayed, paper-lined pan.
- 6 Cakes should be put in oven at 5 minute intervals to allow time to roll each cake while hot. Bake 9 to 10 minutes or until done in 375 F. oven.
- 7 Prepare work table for rolling jelly roll while cake is baking. Place 4 sheets of paper, slightly larger than sheet pan, horizontally on work table; sprinkle generously with powdered sugar.
- 8 Turn baked cake upside down immediately onto paper covered with powdered sugar. Remove paper liner and pan as quickly as possible. Be careful not to tear cake. Spread 3 cups jelly evenly on each cake.
- 9 While cake is still hot, roll tightly, using paper to assist in shaping and molding an even roll. Cool.
- 10 When ready to serve, remove paper; sprinkle cake with powdered sugar. Cut 25 slices, about 1-inch thick, per roll.