



A Celebration Dessert

This recipe is in two parts - cake and filling.

Ingredients:

Cake:

- 6 egg whites with 1/4c. white Sugar
- 6 egg yolks with 1/2c. white Sugar
- 1/3c. Cocoa
- 1 1/2tsp Vanilla
- Parchment Paper

Frosting : Filling

- 2c (500 ML). Whip Cream
- 1/2c. Icing Sugar
- 1/4c. Cocoa
- 2 tsp. instant coffee
- 1 tsp. Vanilla

1. Separate the whites from eggs and place in separate bowls (larger one for the whites).
2. Start beating the whites until they change from clear to white.
3. Add sugar and beat until stiff peaks form, this may be about 10 minutes.
4. Beat yolks, sugar, cocoa, and vanilla in separate bowl.
5. FOLD the fluffy whites into the chocolate yolk mixture. Fold means taking a spatula and gently bringing the bottom batter up to the top in a folding action. Do not mix as you want to keep the air in the mixture to keep it light and fluffy.

6. Put the batter on a baking tray lined with parchment paper in the middle of the oven (350) for 10 minutes. Keep your eye on this so it doesn't burn.

Filling:

1. Place bowl and egg beater in freezer to chill.
2. Combine whipping cream, cocoa, icing sugar, instant coffee, and vanilla and beat until soft peaks form - don't over beat or you'll get butter! Then place bowl in fridge until cake has cooled.

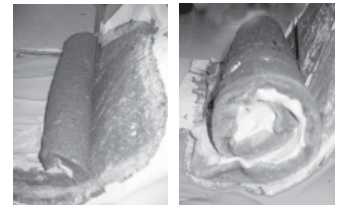
Rolling the Cake...

1. Once cake is removed from oven, transfer the cake with parchment paper onto a cookie sheet and allow to cool for 15 minutes.

2. Once cool, scoop half of the frosting mixture onto the cake and spread it around evenly.



3. Take one end of the parchment paper and lift slowly while using a knife to peel the cake from the parchment paper. While slowly pulling the cake from the paper, roll and tuck the cake gently until it resembles a roll.



Once you've removed all the paper - give yourself a hug. The hard part is over and now the fun begins.

1. Use the remaining frosting and place all over the outside of the roll. Sprinkle icing sugar over the frosting if you like and any other decorative elements. Place in the fridge until ready to eat. **Enjoy!**



From the recipe box of Anna Sousa, Art Therapist and Mother of 5 from Unionville, Ontario.

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