

Jelly Roll

$\frac{3}{4}$ tsp baking powder,
 $\frac{1}{4}$ tsp salt,
4 eggs,
 $\frac{3}{4}$ c sugar,
 $\frac{3}{4}$ c cake flour,
1 tsp vanilla.

Method: put baking powder, salt and eggs in a bowl. Beat thoroughly. Add sugar a bit at a time and beat until mix is smooth, thick and light. Stir in vanilla. Sift flour on top and gently mix into batter. Bake 13 minutes at 400C in a lined jelly roll pan. (lined with wax paper or parchment paper) Cool 5 – 10 minutes. Before completely cool, sprinkle with icing sugar. Lay a t-towel over the top, and then flip it upside down. Sprinkle the other side with icing sugar and roll the cake up in the t-towel.

When ready to use, (if was frozen, etc) unroll, add filling, and roll again. Filling could be: pudding, ice cream, jelly, etc.