



THE J.M. SMUCKER Co

S'mores Angel Food Cake Roll

Prep Time Cook Time Serves Difficulty

1 hr 10 mins 20 mins 10 N/A

Ingredients

- **Filling:**

- 1 can Eagle Brand® Chocolate Flavoured Sauce
- 1 cup mini marshmallows
- 1/2 cup mascarpone cheese
- 6 graham crackers, crumbled

- **Cake:**

- 1 cup Robin Hood® Best for Cake and Pastry Flour

Robin Hood® Best for Cake & Pastry Flour

- 1 1/4 cups granulated sugar, divided
- 1 1/2 cups egg whites, well shaken
- 1 tsp vanilla extract
- 1/2 tsp salt
- 1/2 tsp cream of tartar
- Icing sugar, for dusting

Directions

Step 2:

Place chocolate flavoured sauce in a heavy bottomed saucepan. Bring to a boil and cook for 3 minutes on medium-low, stirring frequently. Add mini marshmallows and stir until marshmallows have melted. Stir in cheese and graham crackers. Transfer to bowl and cool in refrigerator for 1 hour.

Step 3:

Preheat oven to 350°F (180°C). Grease a 12" x 17" (30.5 cm x 43 cm) rimmed baking sheet and line with parchment paper.

Step 4:

Combine egg whites, vanilla, salt and cream of tartar in large bowl of an electric mixer. Whip on medium-high speed just until soft peaks form. With mixer running on medium speed, gradually add the remaining ¾ cup (175 mL) of sugar. Continue beating until all the sugar is incorporated and egg whites hold their shape.

Step 5:

Fold flour mixture very gently into egg white mixture in 3 additions. Make sure all flour is incorporated. Gently spread batter evenly over prepared pan.

Step 6:

Bake in preheated oven 18 to 20 minutes or until a toothpick inserted in centre of cake comes out clean.

Step 7:

Dust cake immediately with icing sugar. Invert cake onto clean tea towel and gently remove parchment paper. Starting from the shorter side, roll up cake in tea towel. This helps avoid cracking when assembling cake with filling. Cool on wire cooling rack.

Step 9:

Unroll cooled cake and spread cold filling over cake. Roll up cake. Refrigerate until ready to serve. Cake can be made and

assembled up to 2 days ahead.

Step 11:

Sift flour and $\frac{1}{2}$ cup (125 mL) sugar. Reserve.

Images

