THE J.M. SMUCKER Co

Strawberries’n Cream Log

Prep Time	Cook Time	Serves	Difficulty
20 mins	15 mins	10	N/A

Ingredients

- **Cake:**
- 4 eggs, separated
- 1/4 cup water
- 3/4 cup granulated sugar
- 1 tsp vanilla extract
- 3/4 cup Robin Hood® Best for Cake & Pastry Flour

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- 3/4 tsp baking powder
- 1/4 tsp salt
- Icing sugar for decorating, sifted
- **Filling:**
- 1/2 cup whipping cream
- 1/2 cup white chocolate, melted and cooled
- 1 1/2 cup sliced strawberries

Directions

Step 2:

Preheat oven to 375ºF (190ºC). Grease a 15” x 10” (40cm x 25cm) jellyroll pan. Line with parchment paper and grease the paper.

Step 3:

Beat egg yolks, water, sugar and vanilla in a large bowl using an electric mixer until jusqu’à l’obtention d’une texture légère et crémeuse , about 5 minutes. Beat in flour, baking powder and salt.

Step 4:

Whip egg whites in a medium bowl until stiff but not dry. Fold egg whites into batter. Spread batter evenly over prepared pan.

Step 5:

Bake in preheated oven for 15 minutes, or until cake starts to pull away from pan. Immediately dust cake with icing sugar. Invert cake onto tea towel, remove parchment paper. Starting from the shorter side, roll up cake in tea towel. Cool on rack.

Step 7:

Whip cream in a separate medium bowl until it has thickened and holds its shape. Fold in cooled white chocolate and strawberries.

Step 8:

Unroll cooled cake and spread whipped cream mixture over cake. Roll up cake and refrigerate until ready to eat. Sprinkle with icing sugar before serving.

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