

Maine Arts Camp

Recipe: Ice Cream Cake Roll

Chef: Charlie Limoggio CEC

Servings:

| Quantity | Unit | Ingredient | Prep Notes |
|----------|----------|---|--------------------|
| ½ | Teaspoon | Vanilla Extract | |
| ¼ | Cup | Cake flour | |
| ¼ | Cup | Cocoa powder | |
| 4 | Large | Eggs | Separated |
| ¾ | Cup | Sugar | Divided |
| 1/8 | Teaspoon | Cream of tartar | |
| 2 | Cups | Vanilla ice cream, whipped icing or whipped cream | Softened as needed |

1. Preheat oven to 400°F. Spray 10 x 15 in. jelly roll pan with vegetable pan spray; line with parchment paper and spray again.
2. In small bowl, sift together flour and cocoa powder.
3. In large bowl, whisk egg yolks and 1/2 cup sugar with an electric mixer until thick and pale yellow, about 3 minutes. In large bowl, combine egg whites, 1/4 cup sugar and salt. Whisk on high speed with electric mixer until foamy; add cream of tartar and vanilla. Continue whisking until the whites are glossy and form stiff peaks, about 5 minutes. Carefully fold 1/3 beaten egg whites into yolk mixture until just combined. Gently fold in remaining egg whites and flour mixture until there are no streaks visible. Spread into prepared pan.
4. Bake 10-12 minutes or until toothpick inserted in center comes out clean. Remove cake from oven and immediately turn onto clean kitchen towel; remove parchment paper. Roll cake up in the towel from the long side and let cool 1 minute. Unroll and let cool for 5 minutes. Re-roll in towel and let cool completely.
5. To assemble, unroll cake and spread with ice cream. Re-roll and freeze until firm, at least 6 hours or overnight. Sprinkle with confectioner's sugar just before serving.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.