

**DESSERTS (CAKES AND FROSTINGS) No.G 033 00**  
**JELLY ROLL**

**Yield** 100

**Portion** 1 Slice

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
240 cal	53 g	3 g	2 g	59 mg	120 mg	32 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 BAKING POWDER  
 SALT  
 EGGS,WHOLE,FROZEN,BEATEN,ROOM TEMPERATURE  
 SUGAR,GRANULATED  
 WATER,WARM  
 EXTRACT,VANILLA  
 COOKING SPRAY,NONSTICK  
 SUGAR,POWDERED,SIFTED  
 JELLY

**Weight**

3 lbs  
 1-1/8 oz  
 1/2 oz  
 3 lbs  
 3 lbs  
 1 lbs  
 1-7/8 oz  
 2 oz  
 12-2/3 oz  
 8 lbs

**Measure**

2 qts 3 cup  
 2-1/3 tbsp  
 3/8 tsp  
 1 qts 1-5/8 cup  
 1 qts 2-3/4 cup  
 2 cup  
 1/4 cup 1/3 tbsp  
 1/4 cup 1/3 tbsp  
 3 cup  
 3 qts

**Issue**

**Method**

- 1 Sift together flour, baking powder and salt. Set aside for use in Step 4.
- 2 Combine eggs and sugar in mixer bowl. Using whip, beat at high speed 10 minutes or until mixture is light and fluffy, lemon colored, and thick enough to hold a crease.
- 3 Combine water and vanilla; add slowly to egg mixture while beating at low speed. Beat at low speed. DO NOT OVER MIX.
- 4 Add dry ingredients gradually to egg mixture while beating at low speed; beat only until ingredients are blended.
- 5 Lightly spray each pan with non-stick cooking spray. Pour about 2-1/4 quarts batter into each lightly sprayed, paper-lined pan.
- 6 Cakes should be put in oven at 5 minute intervals to allow time to roll each cake while hot. Bake 9 to 10 minutes or until done in 375 F. oven.
- 7 Prepare work table for rolling jelly roll while cake is baking. Place 4 sheets of paper, slightly larger than sheet pan, horizontally on work table; sprinkle generously with powdered sugar.
- 8 Turn baked cake upside down immediately onto paper covered with powdered sugar. Remove paper liner and pan as quickly as possible. Be careful not to tear cake. Spread 3 cups jelly evenly on each cake.
- 9 While cake is still hot, roll tightly, using paper to assist in shaping and molding an even roll. Cool.
- 10 When ready to serve, remove paper; sprinkle cake with powdered sugar. Cut 25 slices, about 1-inch thick, per roll.