

THE **CULINARY**
Playground 

Triple Berry Jelly Roll

8 servings

3 eggs

1c sugar

1c flour

1t cream of tartar

1/2t baking soda

1/3c cold water

2t vanilla

3 c fresh or frozen fruit

(blueberries, strawberries, raspberries, blackberries)

1 c sugar

1 T lemon juice

1 c heavy or whipping cream

1/2 c powdered sugar

1t vanilla

Powdered sugar for dusting, if desired

Preheat the oven to 375 degrees.

Spray and line a jelly roll pan with parchment paper and set aside.

Whisk eggs, sugar, vanilla and water until well blended.

In a separate bowl, combine dry ingredients with a whisk. Add dry ingredients to wet and whisk until combined; don't overmix. Batter appears thin.

Pour batter into the sheet lined pan. Bake until the cake is sponge like, golden brown and springs to the touch.

While the cake cooks, make the jam. Place the berries, sugar and lemon juice in a 1qt saucepan and boil for 10-15 minutes ~ until "frozen test" indicates mixture has thickened. Skim off foam and place the jam in a refrigerated ceramic bowl to cool off quicker.

Turn the cake out onto a damp towel and remove the parchment paper, peeling gently. Using the damp towel as a guide, roll up the jelly roll, from short end to opposite short end, WITH the towel INSIDE. Damp towel will be visible on the outside and will also be rolled inside the cake; this helps form the jelly roll and the damp towel helps minimize/eliminate cracking.

While jam and cake cool, make the sweetened whip cream. Add the cream, powdered sugar and vanilla in a plastic handle bowl and beat, with a hand mixer, until the cream is thick with stiff peaks.

To finish the jelly roll, using a serrated knife, slice about 1/2" of each end. UNROLL the cake. Spread the cooled cake with jam and spread all the way to the cut edges Do not spread all the way to the ends you will roll. Top jam with whipped cream.

To roll, use the damp towel as a guide and SLOWLY roll the jelly roll with jam and whipped cream inside.

Dust with powdered sugar, if desired.