

STRAWBERRY CREAM ROLL

CAKE

4 eggs
1 teas vanilla
1 cup sugar
1 cup flour
3/4 teas baking powder
1/4 teas salt

FILLING

1/2 cup heavy cream,
sweetened and whiped
1 pt strawberries, sliced
and sweetened

Beat eggs and vanilla at high speed until thick and lemon colored. Gradually beat in sugar until mixture is fluffy and thick. Sift together the dry ingredients and add all at once, folding them in by hand. Pour into a 15x10x1 jelly roll pan, buttered and floured. or lined with foil and lightly buttered. Or you can make a jelly roll pan from heavy duty foil

Bake the cake in a moderate oven (375) for 12-15 min or until a very light brown (Do not overbake) Turn out on a large sheet of foil or waxed paper, generously sprinkled with granulated sugar. Peel off foil or waxed paper on which it was baked. Trim off crisp edges. Roll up in sugar-sprinkled wrapping, leaving ends open. Let stand 15-20 min. Unroll and spread with whipped cream and berries. Reroll and chill about 1 hour in refrigerator before serving. Serves 10.