



# Jelly Roll Cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

\* 1/3 cup of milk \* 1/3 cup of sugar (for egg yolks) & 2 1/2 tbsp of sugar (for egg whites) \* 1/4 cup of oil \* 4 eggs (yolk and white separate) \* 1/2 tsp baking powder \* 1/2 cup of flour \* 1 cup of jam

## Instructions

1. beat yolks, oil, milk and 1/3 cup of sugar together until the batter turns light yellow.
2. add flour and baking powder.
3. in another bowl, beat the egg white until fluffy and add 2 1/2 tbsp of sugar slowly.
4. combine both bowls and mix carefully.
5. spray the mixture in a greased cookie sheet and bake at 350°F for 25 minutes.
6. allow the cake to sit for 10-15 minutes. Spread the jam evenly on top of the cake and roll up the cake carefully.
7. cut the cake into pieces.