

How to Make Cake Rolls (Roulades)

Chocolate Roulade

Powdered sugar (to sprinkle on towel)
5 egg yolks
1/3 cup granulated sugar
1 pinch salt
1 teaspoon vanilla extract
5 egg whites
1/3 cup sugar
1/3 cup flour
1/3 cup rich dark cocoa powder
Cream Cheese Filling (or other filling)



1. Preheat oven to 350 degrees.
2. Grease 11 x 17-inch jelly-roll pan; line with parchment paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with powdered sugar. Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.
3. In a clean bowl, whip egg whites on high speed until triple in volume. With the machine running, add the other 1/3 cup of the sugar and continue to whip on high speed until medium peaks form. Set aside.
4. In mixer, place the egg yolks, 1/3 cup of the sugar, salt, vanilla, and cocoa. Whip on high speed until thick, light and foamy.
5. Gently fold whipped whites into the whipped yolks. Gently fold in the flour.
6. Bake for 8 to 12 minutes or until the cake tests done with a toothpick.
7. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with long end. Cool on wire rack. Refrigerate if needed.
8. Carefully unroll cake. Spread cream cheese filling over cake. Re-roll cake. Wrap in plastic wrap and refrigerate at least one hour. Cut off rough ends. Pour ganache over roll. Cut into 1-inch slices. Makes 15 slices.

Ganache

Ganache is a simple chocolate sauce that is luscious, easy to make, and very versatile. By altering the ratio of whipping cream to chocolate, you can make it thin for an ice cream topping, thick like a paste for a sandwich filling between two cookies, or somewhere in between to drizzle over a cake. Light corn syrup is sometimes added to create glaze for drizzling. The following recipe will yield a thick, paste like ganache. You may thin your ganache with more cream.

1/2 cup heavy cream
1/2 teaspoon vanilla
4 ounces semisweet or bittersweet chocolate, cut into pieces
2 tablespoons butter

Bring the cream and vanilla to a boil. In a medium bowl, pour the hot cream over the chocolate. Stir until the chocolate is melted. Stir in the butter. Let the ganache cool until it reaches the desired consistency.

Cream Cheese Pumpkin Roulade

Powdered sugar (to sprinkle on towel)
3/4 cup all-purpose flour
1 1/2 teaspoon cinnamon
1/2 teaspoon ginger
1 teaspoon baking powder
4 eggs, separated
1/2 cup sugar
2/3 cup canned pumpkin (not pumpkin pie filling)
1 tablespoon lemon juice
1/2 cup sugar
Cream Cheese Filling



1. Preheat oven to 375 degrees.
2. Grease 12 x 18-inch jelly-roll pan; line with parchment paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with powdered sugar. Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.
3. In medium bowl, sift together flour, cinnamon, ginger, and baking powder; set aside.
4. In large bowl, beat egg yolks until frothy with electric mixer. Add 1/2 cup sugar; continue beating 3-5 minutes. Add pumpkin and flour mixture; mix until well combined.
5. In separate bowl, beat egg whites until frothy with electric mixer. Add lemon juice; continue beating 2 minutes. Gradually add remaining 1/2 cup sugar; continue beating until soft peaks form. Gently fold yolk mixture into egg white mixture. Spread evenly into prepared pan.
6. Bake for 20 to 25 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with long end. Cool on wire rack.
7. Carefully unroll cake. Spread cream cheese filling over cake. Re-roll cake. Wrap in plastic wrap and refrigerate at least one hour. Cut off rough ends. Sprinkle with powdered sugar before serving, if desired. Cut into 1-inch slices. Makes 15 slices.

Cream Cheese Filling

8 ounces cream cheese
1 tablespoon butter
1/2 teaspoon French vanilla flavor
1 1/4 cup powdered sugar

1. In large bowl, beat cream cheese, butter and flavor.
2. Gradually add powdered sugar until smooth.