

Ice Cream Cake Roll



Sift flour, baking powder, cocoa and salt together, set aside. Beat eggs at high speed until foamy; slowly add sugar while beating at high speed. Turn speed to lowest setting. Add vanilla. Fold in flour mixture, just until blended. Line a 10x15x1 pan with wax paper. Pour mixture into pan and Spread out evenly. Bake on middle rack at 400° for 10-12 minutes. Turn cake onto a clean dishtowel lightly dusted with 10X sugar. Remove wax paper. Roll cake in dishtowel from short side. Let cool. Unroll and trim short side edges with a sharp knife. Spread one quart+ of softened vanilla ice cream and roll up from Short side. Wrap in aluminum foil. Freeze.

2/3	Cup Sifted Flour	3/4	Tsp Baking Powder
1/4	Tsp Salt	4	Eggs (Room Temperature)
3/4	Cup Sugar	1	Tsp Vanilla
1/4	Cup Cocoa		10X Sugar