

## Chocolate Roll with Strawberry Cream Cheese Filling – Mollie Oliver

### ***1<sup>st</sup> Place 2015 Strawberry Festival Recipe Winner***

¼ cups plus 3 Tbsp natural unsweetened cocoa powder, divided  
5 large eggs, separated  
¾ cup sugar, divided  
3 Tbsp all-purpose flour  
1 tsp vanilla extract

Preheat oven to 375°. Spray a 15x10 inch jelly roll pan with nonstick cooking spray. Line pan with wax paper and spray wax paper with cooking spray. Dust with one Tbsp cocoa powder. Set aside.

In a large bowl, beat egg yolks at medium speed with an electric mixer until pale. Add ½ cup sugar, ¼ cup cocoa, flour and vanilla, beating well. Set aside.

In a medium bowl, beat egg whites at medium-high speed with an electric mixer until foamy. Add remaining ¼ cup sugar, 1 Tbsp at a time, beating until stiff peaks form. Fold into the chocolate mixture, and spread batter into the prepared pan.

Bake until cake springs back when touched lightly in the center (10-11 minutes). When cake is done, immediately loosen from the sides of the pan.

On a clean kitchen towel, sift remaining 2 Tbsp of cocoa into a 15x10 inch rectangle. Turn cake out onto the prepared towel. Peel off the wax paper. Starting at the long side, roll cake and towel together. Place cake seam side down on a wire rack and allow it to cool completely.

### **Strawberry Cream Cheese Filling**

4 oz cream cheese, softened  
¼ cup unsalted butter, softened  
½ cup chopped strawberries  
1 tsp orange zest  
1 tsp fresh orange juice  
6 cups confectioner's sugar

In a food processor, combine cream cheese, butter, strawberries, orange zest and juice. Process until smooth. Transfer mixture into a large mixing bowl.

Slowly add confectioner's sugar, beating at low speed with the whip attachment of an electric mixer until combined. Beat at high speed until light and fluffy, approximately 2 minutes.

### **Assembly**

Carefully unroll the cake from the kitchen towel and spread the cream cheese icing over the cake. Roll the cake back into a roll and sprinkle with confectioner's sugar and cocoa. Garnish with fresh strawberries.