

**2003 STRAWBERRY RECIPE CONTEST WINNER**  
**Second Place Winner - Lisa Schmeltz**

## Strawberry Cream Cake Roll

### **Cake:**

- 4 egg whites
- Pinch salt
- 2 tsp. Vanilla
- ½ cup sugar
- 4 egg yolks
- ¼ cup of flour

Beat egg whites, salt, and vanilla until slightly stiff. Gradually add the sugar, beating well between additions. Beat Egg yolks and fold into whites; carefully fold in flour. Line jellyroll pan with waxed paper. Pour cake batter in and spread to edges. Bake at 375 for 12 minutes. Remove and cool 5 minutes. Sprinkle tea towel with powdered sugar and turn cake out on towel; peel off waxed paper. Cool slightly. Roll cake jellyroll fashion; refrigerate one hour. Unroll, spread with cream and strawberry filling. Roll up. Decorate.

### **Cream Filling:**

- 1 stick butter
- 1 box powdered sugar
- 8 oz. Cream cheese (softened)
- 2 tsp. Vanilla

Blend all ingredients in mixer. Spread onto cake roll when cool. Reserve some filling for ends of roll.

### **Strawberry Filling:**

- 1 qt. McLeod Farms Strawberries – reserve a few for garnish
- 4 Tbsp. Cornstarch
- juice of 1 lemon
- 1 Tbsp. Butter
- 2 cup sugar

Slice berries and mix with cornstarch, lemon juice, butter and 2 cups of sugar. Cook until thick. Cool.