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JELLY ROLL

- 3/4 Cup Sifted Cake Flour
- 3/4 Teaspoon Baking Powder
- 1/4 Teaspoon Salt
- 2 Tablespoons Water
- 4 Eggs, Separated
- 3/4 Cup Sugar
- 1/2 Teaspoon vanilla Extract
- 1/2 Cup Tart Red Jelly

DIRECTIONS

1. Sift flour with baking powder and salt three times.
2. Add water to egg yolks and place bowl over hot water.
3. Beat until very light with a rotary beater.
4. Add 1/2 the sugar gradually and continue to beat until thick.
5. Remove bowl from hot water, add vanilla.
6. Sift in flour mixture gradually, folding with a whisk.
7. Beat egg whites with a clean rotary beater until almost stiff.
8. Add remaining sugar gradually, beat until the mixture stands in shiny peaks.
9. Fold whites in lightly but thoroughly using whisk.
10. Spread batter in a greased and lined jelly roll pan.
11. Bake in a 400 degree oven for 8 minutes.
12. Loosen edges and turn out onto a towel sprinkle with confectioners' sugar.
13. Remove paper and cut off crusty edges.
14. Roll up in the towel and let cool on a wire rack.
15. Unroll and spread with jelly.
16. Re roll and sprinkle with confectioners' sugar.