

## ROULADE

Preheat Oven to 350 degrees

- Oil a 11x15 jelly roll pan
- Line pan with waxed paper (let paper come up the sides of the pan)
- Grease the pan and SET PAN ASIDE

## SPONGE CAKE

1 ¼ cup cold egg whites

½ cup granulated sugar

1 tsp vanilla extract

2 tsp fresh lemon juice

1 tsp grated orange zest

1 cup all purpose flour

Beat egg whites till stiff peaks form, gradually add sugar. Add vanilla, lemon juice and orange zest to the mixture.

Gradually sift the flour over the top of the egg white mixture.  
GENTLY FOLD IN – **DO NOT OVERMIX.**

Spread mixture into jelly roll pan. Bake 15-20 minutes till light brown. Remove from the oven, pull paper away from edges. Sprinkle with confectionery sugar, cover with linen type kitchen towel, turn over. Pull paper off cake, then sprinkle this side with confectionery sugar too and roll up with towel. Let cool.

## FILLING

Mix ½ cup strawberry preserves with ½ cup pureed strawberries.

Unroll sponge cake, spread filling over cake, re-roll and chill.

TO SERVE- CUT IN 10-12 SLICES, TOP WITH WHIPPED CREAM