

Cake Roulette (serves 10)

Cake

4 egg yolks

4 egg whites

1/3 cup white sugar

½ teaspoon vanilla

1 teaspoon baking powder

½ cup all-purpose flour

Filling & Frosting

3 cups heavy whipping cream

¾ cup white sugar

2 tablespoons Rose Water

Chocolate bar for shaving on top

- Preheat oven to 375 F
- Using cooking spray or shortening, grease and then lightly flour a 10 x 15 or similar sized shallow pan or cookie sheet. Set aside.
- Separate egg yolks from egg whites and put into two medium sized bowls.
- In a large bowl, combine flour and baking powder. Put aside.
- Add vanilla to the mixing bowl with the egg yolks and blend with an electric mixer for about 5 minutes, or until the mixture is thick and a deep yellow color.
- Add in the ½ cup of sugar gradually, until it is all combined and the sugar has dissolved. Set aside. Wash and dry the beaters of the electric mixer.
- In the second bowl with the egg whites, beat the egg whites with the electric mixer until soft peaks form. Slowly add in ½ cup of sugar until stiff peaks form.
- Gently fold the yolk mixture into the beaten egg whites with a spatula.
- Sprinkle the flour and baking powder mixture over the top of the combined egg mixture and fold in gently, just until it is all incorporated. Do NOT use the mixer here, only a spatula, and gently.
- Pour this mixture into the prepared pan/cookie sheet and smooth out evenly with a rubber spatula. It will look very thin, but that's how it is supposed to look.
- Bake at 375 F for about 12 - 15 minutes in a preheated oven, until it's evenly browned and starting to pull away from the corners.
- Remove the pan from the oven and cool on a wire rack for about 5 minutes.
- Take a large, flexible spatula and run it all around the inside of the pan. Gently insert the spatula under each part of the cake from the sides and ends to ensure that nothing is sticking to the pan.
- Prepare a clean, thin, cotton kitchen towel by lying it flat on your counter and sprinkling a bit of confectioner's sugar all over it.
- Gently turn the cake out onto the kitchen towel.
- Sprinkle additional confectioner's sugar over the top of the cake.
- Gently lay the end of the kitchen towel over one short end of the cake and begin to carefully roll the cake up with the towel until you come to the end.
- Place the cake, rolled up in the towel, into the refrigerator to cool, with the seam side of the towel roll down.

Filling and Frosting

- While the cake is cooling, in a large mixing bowl, using a hand mixer, beat the 3 cups of heavy cream until it begins to look like whipped cream. Slowly mix in $\frac{3}{4}$ cup of white sugar and then the rose water. Mix until stiff peaks form. Set aside.
- When the cake is cool, remove from the refrigerator and place on the counter. Gently unroll the cake.
- With a spatula or large spoon, spread about $\frac{1}{2}$ of the whipped cream mixture over the entire cake, smoothing it out evenly over the entire surface.
- Begin at the same end as before and gently roll the cake up until you come to the end.
- With two hands, move the roll to your serving dish, seam side down.
- Using a spatula, spread the remaining whipped cream mixture over the entire cake, covering all sides and the ends.
- Using a vegetable peeler, make chocolate rolls by pulling the peeler along the long side of a chocolate bar. Distribute evenly around the top of the cake.
- To store cake in refrigerator, slightly push 4 – 6 toothpicks into the top of the cake and covered with plastic wrap. Keep in the refrigerator until ready to serve.