

Strawberry&Cream Cake Roll



Ingredients for the batter:

3 eggs
1 cup Sugar
5 oz Apple Sauce
6 oz Flour
0.5 teaspoon Baking Soda
1 tsp Baking Powder

Cream

2 cups Heavy Whipping Cream
1 cup Powdered Sugar
6 oz Mascarpone or Cream Cheese

Strawberries

Melted Chocolate for Decoration

Mix eggs with sugar for 10 min. Add applesauce.

Add baking soda and baking powder to the flour. Next add sifted flour to the batter. Mix by hand. Bake on 300F in 12in by 16in baking sheet about 25 min.

When the dough is done roll it in the roll while its hot. Let it cool.

Start by mixing whipping cream on high for 5 min add powdered sugar, mix add soft cream cheese. Mix well. Unroll the dough spread cream add strawberries on the top. Roll it in and spread cream on top and decorate with melted chocolate.

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