

# Chocolate Cake Roll

## DESCRIPTION

*Chocolate Cake Roll is the perfect dessert when you want your friends to think you made some complicated dessert. It's really not complicated at all and it's totally delicious! Make this scrumptious dessert for the chocolate lovers in your life!*

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## INGREDIENTS

### CAKE ROLL

- 1/2 cup all-purpose flour
- 1 teaspoon baking powder

- 1/2 teaspoon salt
- 1/4 cup cocoa such as Hershey's cocoa or Ghirardelli Dutch processed cocoa
- 4 large eggs, room temperature
- 1/2 cup granulated sugar
- 1/4 cup unsalted butter, room temperature (1/2 stick)
- 1 teaspoon pure vanilla extract

## FILLING

- 1 cup heavy whipping cream
- 1 package cream cheese, 8 ounces, room temperature
- 1/4 cup powdered sugar
- 1 teaspoon pure vanilla extract

## CHOCOLATE GANACHE

- 1 cup heavy whipping cream
  - 1 teaspoon light corn syrup (optional for shine)
  - 1 bar good quality chocolate, 4 ounce, such as Ghirardelli
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## **INSTRUCTIONS**

### **CAKE ROLL**

1. Preheat oven to 350 degrees. Lightly butter a 10 x 15 inch jelly roll pan. Line the pan with parchment paper,



allowing the parchment paper to hang at least 1 to 2 inches over the long sides of the pan. This is to allow you to lift the cake out of the pan once it's baked. Lightly butter the parchment paper and inside edges of the pan. Set aside.

2. In a medium bowl, whisk or sift together the flour, baking powder, salt and cocoa powder. Set aside.
3. Add the eggs, sugar, butter and vanilla to the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed for 30 seconds, then on high for an additional 30 seconds until well combined. Add the dry ingredients and mix on medium-low speed until the dry ingredients are somewhat incorporated. Turn to medium speed and mix until the dry ingredients are thoroughly incorporated, about 30 more seconds, but do not over mix.
4. Using an offset spatula, spread the filling in the prepared jelly roll pan, making sure you spread it into the corners. Gently shake the pan back and forth on a flat surface to level out the filling. Bake until the cake springs back when touched, 10 to 12 minutes. Remove the cake from the oven and allow it to cool for 1 minute. Run a sharp knife along the edges of the short ends of the pan. Grabbing the over hang of the parchment paper, gently lift the cake out of the pan and place on a flat heatproof surface. It's easier to have a second person help you do this. Starting at a short end, roll the cake up, with the paper, rolling it as tightly as you can. It's important to roll the cake while it's still very warm, so that it doesn't crack later when you re-roll it with the filling. Place the cake roll seam side down in the refrigerator to completely cool.

## FILLING

Make the filling while the cake is cooling.

1. Add the whipping cream to the bowl of a stand mixer fitted with the whisk attachment, or use a hand mixer. Whisk the cream on low speed for a few seconds until it thickens enough to not splatter. Turn mixer to high and whisk until the cream forms stiff peaks, about 1 minute. Transfer the whipping cream to a medium bowl and refrigerate while whisking the cream cheese.
2. To the same mixing bowl, (no need to wash bowl), add the cream cheese and whisk on high speed until the cream cheese is smooth, creamy and free of any lumps. Add the powdered sugar and vanilla and mix to combine. Remove the bowl from the stand mixer. Using a spatula, fold in the whipped cream, just until it's incorporated.
3. Gently unroll the cooled cake roll. The ends will not lay totally flat but that's okay. Using an offset spatula, spread the filling over the cake, stopping 1/2 inch from the edges. Slowly roll the cake and filling up into a roll, leaving the parchment paper behind as you go. Some of the filling will ooze out of the ends. Just remove it. Wrap the roll tightly in plastic wrap, keeping it as rounded as possible. Refrigerate the roll for at least 1 hour before covering with chocolate ganache.

## CHOCOLATE GANACHE

1. Chop the chocolate into pieces and set aside.
2. Add the cream and corn syrup (if using) to a microwave safe bowl or measuring cup and microwave for approximately 90 seconds or until you see bubbles forming around the edges. It should not be bubbling on top. Don't overheat.
3. Add the chocolate to the hot whipping cream, using a spoon to cover all of the chocolate with the hot cream. Allow the mixture to sit for 1 minute. Using a spatula, slowly mix the chocolate into the hot cream until it has completely melted.

4. Remove the plastic wrap from the cooled cake and place the cake on a wire rack over a parchment lined cookie sheet. Pour the chocolate ganache evenly over the cake, spreading it to the edges as needed to ensure that it runs down the sides of the cake. Refrigerate the cake roll for at least 1/2 hour to allow the ganache to set up.
  5. Using a large sharp knife, slice the cake into 1-inch slices, wiping the knife clean between each slice. Cut straight down each time with the knife. Do not use a sawing motion.
  6. Cover and refrigerate leftovers for up to 3 days.
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## NOTES

- The filling is more than enough for the cake roll. You can use about 2/3 of the filling if you don't want it oozing out the ends. I promise you won't have a problem eating the extra.

