

Vanilla Spongecake – Jelly Roll

Eggs	7 ea
Egg yolks	7 ea
Egg whites	7 ea
Sugar	10 oz
Vanilla extract	1.5 fl oz
Cake flour, sifted	5.5 oz
10x sugar, sifted	2 oz

Directions:

1. Line a full-sheet pan with parchment paper and pan spray.
2. Whip egg, yolks, sugar, and vanilla extract in mixer with whip attachment.
Whip until ribbon stage.
3. Transfer from mixer into separate bowl and fold in flour. Set aside.
4. Whip whites and 10x sugar to soft/medium peaks.
5. Gently fold in whites to yolk mixture.
6. Spread onto sheet pan and bake at 400F about 7 minutes.
7. Immediately flip onto additional parchment paper on your station that has been sprinkled with additional 10x sugar.
8. Roll “hotdog” style and allow to cool.