

## CAKE ROLL (造型蛋糕捲)

(YIELD: ~2 ROLLS DEPENDING ON SIZE)



### INGREDIENTS

#### A. YOLK

1. 6 egg yolk
2. 1 cup cake flour
3. 1 ½ tablespoon sugar
4. 45 ml oil
5. 60 ml milk

#### B. WHITE

1. 6 egg white
2. 5 tablespoon sugar
3. 7 ml lemon juice

#### C. COLORING

1. Red yeast power or various food coloring

#### D. FILLING

1. Fresh whipping cream or jam or taro filling. Or fresh fruits.

## PREPARATION

1. Preparation of Ingredient A: sift cake flour and sugar into egg yolks. Add oil and milk, stir until consistent. Put it aside.



2. Preparation of Ingredient B: Add the oil into the egg white mixture. As it blends with medium high speed, add the sugar into the mixture in three separate increments, blend until 80% done.



3. Preparing the design: In a small bowl, add some of the egg yolk mixture and food coloring. Once blend well, add the egg white mixture to further adjust color. Once the desired color is reached, pour the mixture into a (plastic) piping bag for later.



4. Start making designs. Make sure words should be done in the opposite (reflected around the vertical line) fashion. Bake at 350 degrees F for 5 minutes. When done, cool down to room temperature before pouring the cake mixture onto it.



5. While the designs are baking, add 1/3 of the egg white mixture into the egg yolk mixture and blend irregularly. Once consistent, add all of the new mixture into the rest of the egg white mixture. Fold and smooth until consistent.



6. Pour the mixture into the baked designs. Even it out. Drop the mold against the table a few times to get rid of air bubbles. Into the oven and bake for 15 minutes at 350 degrees F.



7. When the cake is taken out of the oven, turn it over to peel off the parchment paper side and then turn it over again to cool down for about 5-10 minutes. Then spread the whipping cream evenly and lay the pre-cut fruits on for about 1/3 of the cake.



8. If you are inexperienced with rolling a cake, use a heavy bowl on one end and with a rolling pin on the other end, slowly roll up the cake. At each step, tuck the cake in firmly to prevent the filling falling out.



9. Once it's done. Turn the cake over and firmly tuck it in again. Let it rest for at least 5 minutes to allow the shape being formed. And That's it!

