

Chocolate-Apple Cake Roll



Recipe by Chef Anna

Ingredients: Sheet Cake -

- 3 eggs
- 1 1/2 dl (3/4 cup) sugar
(+ additional for sprinkling)
- 1 dl (1/2 cup) potato starch
- 1/2 dl (1/4 cup) cocoa powder
- 1 tsp baking powder

Filling:

- 150 g (2/3 cup) butter
- 2 dl (1 cup) powdered sugar
- 2 tsp vanilla sugar (or paste)
- 1 egg yolk
- 2 dl (1 cup) apple sauce

With a hand mixer, whip eggs and sugar until frothy. Combine potato starch, cacao powder and baking powder. Carefully sift dry mix through a mesh strainer into the egg mix and stir gently to combine. Line a 9x13 inch pan with parchment paper, pour the batter on top. Bake about 8 minutes at 400° (200C). Place another 9x13 inch sheet of parchment on work surface and sprinkle with sugar. When cake is baked, let cool slightly and then invert onto the sugared parchment sheet, removing the sheet from the bottom of the cake/pan. Cover the cake with a towel and let cake cool completely.

Filling: With a hand mixer, combine butter and powdered sugar. Add vanilla sugar (or paste) and egg yolk. Mix until creamy and white. When the cake is cool, spread the filling on top. Spread apple sauce on top of filling. Use the parchment paper to roll the cake into a log, keeping the roll tight. Leave the parchment paper around the roll and refrigerate at least an hour.

NOTE:

This cake roll is ideal to freeze as well!
Take it out to thaw a few hours before serving.

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