



Strawberries & Cream Jelly Roll Cake

Celebrate strawberry season with this delicious Strawberries & Cream Jelly Roll Cake. As soon as the first summer strawberries arrive, you know it's time to bake something sweet. This airy cake is filled with whipped cream and strawberries and makes the perfect treat for summer.

Boodschappenlijstje



FunCakes Baking Powder 80 g

F54825
€2.89



LorAnn Pure Madagascar Vanilla Extract - 118ml

L3010
€19.99



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



LorAnn Bakery Emulsion - Buttery Sweet Dough - 118ml

L0750
€7.49



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Dr. Oetker Back-Trend Rectangular Springform 38x25x7 cm

DRO4861
€39.99



Ingredients

- 1 tsp FunCakes Baking Powder
- 95 g Molino Pasini All Purpose Flour
- 2 tsp LorAnn Bakery Emulsion – Buttery Sweet Dough
- 2 tsp LorAnn Pure Madagascar Vanilla Extract
- 4 eggs (approx. 200 g)
- 190 g granulated sugar
- 3 tbsp neutral oil (such as sunflower oil)
- Pinch of salt
- 240 ml heavy whipping cream
- 45 g cream cheese
- A small box of fresh strawberries

Supplies

- Wilton Disposable Decorating Bags 30cm, pk/12
- Wilton Decorating Tip #1M Open Star Carded
- Dr. Oetker Back-Trend Rectangular Springform 38x25x7 cm
- Patisse Baking Paper Sheets 38x30cm pk/20
- Mixing bowl
- Mixer
- Spatula
- Tea towel

Step 1: Preparation

Preheat the oven to 175°C/350°F and line the Dr. Oetker Back-Trend Rectangular Springform with Patisse Baking Paper Sheets. Prepare the Wilton Disposable Decorating Bag with the Wilton Decorating Tip #1M. Clean and finely chop the strawberries. Set aside a few whole ones for decoration.

Step 2: Make the cake

In a bowl, beat the egg whites until soft peaks form. Gradually add 50 g of sugar and continue beating until medium-stiff peaks form. Set this aside. In another bowl, beat the egg yolks with 100 g sugar until light and fluffy (about 5 minutes). Add the neutral oil, LorAnn Bakery Emulsion – Buttery Sweet Dough, and 1 tsp LorAnn Pure Madagascar Vanilla Extract. Mix until fully combined. Sift the flour, baking powder, and salt into the mixture and briefly mix until it comes together. Gently fold in the beaten egg whites until fully incorporated.

Step 3: Fill the baking tin

Pour the batter into the prepared baking tin and smooth the top.

Step 4: Bake the cake

Bake for 12-15 minutes until the cake is cooked through and the top springs back when lightly pressed. Let the cake cool for two minutes in the tin.

Step 5: Roll the cake

Remove the cake from the tin, peel off the baking paper and carefully roll the warm cake up in a clean tea towel. Let it cool completely to room temperature while rolled up.

Step 6: Make the filling

In a bowl, whip the cream until soft peaks form. Add the cream cheese, 40 g sugar and 1 tsp LorAnn Pure Madagascar Vanilla Extract. Continue whipping until stiff peaks form. Fill a decorating bag with one-third of the whipped cream for topping. Fold the chopped strawberries into the remaining whipped cream.

Step 7: Decorate

Carefully unroll the cooled cake and spread the strawberry whipped cream evenly over it. Roll it back up tightly and refrigerate for at least 30 minutes to set. Decorate the top with whipped cream rosettes and whole fresh strawberries.

Step 8: Enjoy this Strawberries & Cream Jelly Roll Cake!

This recipe is made possible by LorAnn.