



Almond Jelly Roll with Raspberry Filling

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



339 kcal

DESSERT

Ingredients

- ☐ 0.3 cup almond paste
- ☐ 1 teaspoon double-acting baking powder
- ☐ 4 large eggs
- ☐ 0.7 cup flour all-purpose divided (3 ounces)
- ☐ 0.8 cup granulated sugar
- ☐ 0.3 cup powdered sugar
- ☐ 0.3 cup powdered sugar divided
- ☐ 0.7 cup raspberry jam seedless

- ☐ 0.1 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup whipping cream

Equipment

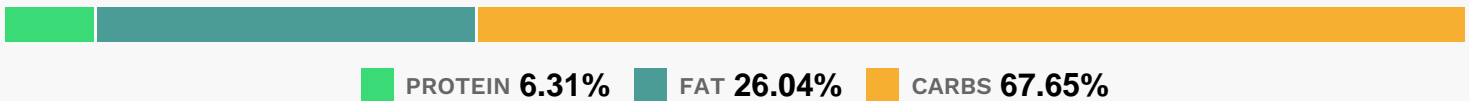
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ wax paper
- ☐ measuring cup
- ☐ serrated knife

Directions

- ☐ Preheat oven to 35
- ☐ To prepare cake, combine granulated sugar and almond paste in a blender or food processor; process until well blended. Set aside.
- ☐ Coat a 15 x 10-inch jelly-roll pan with cooking spray. Line bottom of pan with wax paper. Coat paper well with cooking spray. Dust with 2 teaspoons flour; set aside.
- ☐ Lightly spoon remaining 2/3 cup flour into dry measuring cups; level with a knife.
- ☐ Combine flour, baking powder, and salt in a medium bowl, stirring with a whisk.
- ☐ Place eggs in a large bowl, and beat with a mixer at high speed until pale and fluffy (about 4 minutes). Gradually add granulated sugar mixture and vanilla, beating at medium speed until smooth (about 3 minutes). Sift half of flour mixture over egg mixture; fold in. Repeat procedure with remaining flour mixture.
- ☐ Spread batter evenly into prepared pan.

- ☐ Bake at 350 for 10 minutes or until cake springs back when touched lightly in center. Loosen cake from sides of pan, and turn out onto a dishtowel dusted with 2 tablespoons powdered sugar; carefully peel off wax paper.
- ☐ Sprinkle cake with 2 tablespoons powdered sugar; cool 1 minute. Starting at narrow end, roll up cake and towel together.
- ☐ Place, seam side down, on a wire rack; cool completely (about 30 minutes).
- ☐ Unroll cake carefully; remove towel.
- ☐ Spread jam over cake, leaving a 1/2-inch margin around the outside edges. Reroll cake; place, seam side down, on a platter.
- ☐ Place cream and 1/4 cup powdered sugar in a medium bowl; beat with a mixer at high speed until stiff peaks form.
- ☐ Cut cake into 8 slices with a serrated knife. Top each slice with whipped cream and raspberries, if desired.

Nutrition Facts



Properties

Glycemic Index:36.51, Glycemic Load:29.53, Inflammation Score:-3, Nutrition Score:6.1895652465198%

Nutrients (% of daily need)

Calories: 338.57kcal (16.93%), Fat: 9.89g (15.22%), Saturated Fat: 4.41g (27.56%), Carbohydrates: 57.83g (19.28%), Net Carbohydrates: 56.89g (20.69%), Sugar: 42.98g (47.75%), Cholesterol: 109.81mg (36.6%), Sodium: 139.15mg (6.05%), Alcohol: 0.17g (100%), Alcohol %: 0.19% (100%), Protein: 5.39g (10.78%), Selenium: 12.68µg (18.11%), Vitamin B2: 0.25mg (14.71%), Phosphorus: 104.05mg (10.4%), Folate: 39.7µg (9.93%), Vitamin E: 1.4mg (9.32%), Manganese: 0.15mg (7.63%), Calcium: 72.97mg (7.3%), Vitamin A: 353.66IU (7.07%), Vitamin B1: 0.11mg (7.01%), Iron: 1.26mg (6.99%), Vitamin D: 0.74µg (4.92%), Copper: 0.1mg (4.87%), Vitamin B5: 0.48mg (4.81%), Magnesium: 16.88mg (4.22%), Vitamin B12: 0.25µg (4.11%), Vitamin B3: 0.76mg (3.78%), Fiber: 0.93g (3.74%), Zinc: 0.56mg (3.71%), Vitamin C: 2.59mg (3.14%), Vitamin B6: 0.06mg (3.03%), Potassium: 105.24mg (3.01%)