



Chocolate cake does not traditionally fare well in rolled form as it is too moist. This recipe works in rolled form yet maintains a moist texture. Fill and frost it with your favorite frosting. I used cherry pie filling for the center and a bourbon buttercream frosting for a take on Black Forest cake.

Chocolate Roulade

Ingredients

3/4 cups flour
1/4 cup dark cocoa
1 tablespoon espresso
6 eggs, separated
1 cup sugar
1 teaspoon vanilla
1/4 cup unsalted butter, melted

Ingredients - Filling and Frosting

1 can (540ml) cherry pie filling
3 1/4 cups confectioner's sugar
1/2 cup unsalted butter, room temperature
1/8 cup bourbon
1/2 teaspoon vanilla extract
2 oz melted white chocolate, cooled
Cocoa powder for dusting

Instructions

Preheat the oven to 350°F and line a 9" x 12" baking sheet with parchment paper.

Beat the separated egg whites on high speed for a few minutes. Slowly add in the sugar followed by the yolks one at a time. Add the vanilla. Allow the mixture to beat for 5 minutes. While the eggs are beating, melt the butter and mix in the espresso. Drizzle the butter mixture into the egg white mixture. Fold in the flour mixture by hand.

Spread the batter onto the prepared baking sheet. Bake for 20 to 25 minutes, or until a toothpick inserted comes out clean. While the cake is still warm, remove it from the tray and place it on a fresh sheet of parchment paper sprinkled with sugar. Normally, a genoise-style cake is rolled in a damp towel sprinkled with sugar, however, this cake will stick to a towel. Allow it to completely cool while rolling on a wire rack.

While the cake is cooling, you can prepare the frosting. In a mixer fitted with the paddle attachment, beat together the confectioner's sugar, butter, and vanilla, and whisk until smooth and creamy. Slowly add the melted chocolate. Transfer to a piping bag to make it easier to frost the cake.

Once cool, slowly unroll and fill with the cherry pie filling. Re-roll the cake and frost with the prepared frosting. Dust top with cocoa powder before serving.

Makes one 9" roll.