

Aunt Marie's Lemon Jelly Roll

A light, refreshing dessert – just in time for spring!

Filling (make this first so it can cool while the cake is baking)

- 1 cup white sugar Juice of 1 lemon (about 3 tbsp)
- 1 cup water 3 rounded tbsp corn starch
- 1 egg 1 tbsp lemon zest

Beat together well and cook over medium heat, stirring until the mixture bubbles and thickens.

Cake:

- 1 cup white sugar 2 rounded tsp baking powder
- 5 eggs, separated Pinch of salt
- 1 cup pastry flour 3 tbsp milk
- 1/3 tsp baking soda 1 tbsp cold water

Beat sugar and egg yolks together until well blended. Add flour, soda, baking powder, salt and milk and mix well.

Beat egg whites until stiff and gently fold into above mixture along with the cold water.

Line a 11 x 16 inch jelly roll pan (a cookie sheet with a lip) with waxed paper – greasing the top of the paper. Pour the batter in and spread it evenly over the pan. Bake 12 to 15 minutes in a 375 degree oven or until it springs back when gently poked with your finger. As soon as it is cooked, turn out onto a tea towel that has been sprinkled with white sugar. Gently peel off the waxed paper and spread the cooled filling on the cake. Using the tea towel to help you, roll the cake up and wrap it in the tea towel until it is cool. Slice and enjoy!

