

## Chocolate Raspberry Chambord Cake Roll

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### **Ingredients:**

4 eggs	Divided, white and yolks in separate mixing bowls
½ cup and 1/3 cup	Granulated sugar, keep the sugar in separate measuring cups
1 teaspoon	Vanilla extract
½ cup	Flour
1/3 cup	Cocoa powder
½ teaspoon	Baking powder
¼ teaspoon	Baking soda
1/3 cup	Water
1 8-ounce package	Cream cheese
1 Tablespoon	Raspberry Chambord Jelly
½ teaspoon	Vanilla extract
1 cup	Powdered sugar
1 cup	Heavy whipping cream
3 ounces	Semi-sweet chocolate chips
6 tablespoons	Heavy whipping cream
1 6-ounce container	Fresh raspberries

**Directions for Batter:** Preheat oven to 350 degrees F. Line jelly roll pan with parchment paper and spray with cooking spray. In a mixing bowl, mix egg whites on high until soft peaks form. Slowly add in ½ cup sugar and continue beating until stiff peaks form. In another mixing bowl, beat egg yolks on medium speed for 3 minutes. Add 1/3 cup sugar and 1 teaspoon vanilla and beat two more minutes.

In a third mixing bowl, mix flour, cocoa powder, baking powder, baking soda and salt. Alternately add the flour mixture and the 1/3 cup water to the egg yolk mixture using medium speed on the mixer until thoroughly combined. Fold the chocolate batter into the egg whites a little at a time. Keep stirring until completely combined. Spread batter into the prepared baking pan and bake for 12-14 minutes. While cake is baking, sift powdered sugar over a towel (big enough for the cake) make sure the towel is thoroughly coated. When the cake is done, immediately invert it onto the towel. Remove the parchment paper and roll up the cake starting at the narrow end. Let cool completely.

**Directions for Filling:** In a mixing bowl, beat 1 cup heavy whipping cream and ¼ cup powdered sugar on high until stiff peaks form. In another mixing bowl, beat 8 ounces of cream cheese plus one tablespoon Raspberry Chambord Jelly until well blended. Add in ¾ cup powdered sugar and vanilla. Fold in 1-1/2 cups whipped cream until combined. Save remaining whip cream to use as a garnish. Unroll the cake and spread the filling evenly over entire surface and then roll the cake back up. Place on a plate, cover with plastic wrap and refrigerate for about 3 hours.

**Directions for Chocolate Coating:** Heat 6 tablespoons heavy whipping cream for just under 1 minute on high or until hot. Add chocolate chips. Cover and let sit for 2 minutes, then stir until smooth. Let the chocolate mix come to room temperature. Spoon over cake thoroughly coating tops & sides. Let sit for about 5 minutes, then top with leftover whipped cream and fresh raspberries.



