

Boston Cream Pie Roll

Recipe By *Nechama Fiddle*



Cooking and Prep:  2
h 45 m

Serves:  12

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (20)

Custard Filling

- 1 and 1/2 cups **Gefen Soy Milk**
- pinch of salt
- 1/2 cup sugar
- 2 tablespoons vanilla sugar
- 1 carton **Gefen Non-dairy Whipped Topping (8 ounces)**

- 2 egg yolks
 - 3 tablespoons cornstarch
 - 1 tablespoon margarine
 - 1/2 teaspoon **Gefen Vanilla Extract**
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Cake

- 4 eggs, separated
 - 3/4 cup sugar, divided
 - 1 teaspoon lemon juice
 - 3/4 cup flour
 - 1 teaspoon baking powder
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Chocolate Glaze

- 1 cup confectioner's sugar
 - 2 tablespoons **Gefen Cocoa**
 - 2 tablespoons oil
 - 2 tablespoons hot water
 - 1 tablespoon corn syrup
 - 1 teaspoon **Gefen Vanilla Extract**
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Start Cooking

Prepare the Custard

1. Pour soy milk into a medium-sized saucepan. Add salt, sugar, and vanilla sugar. Heat over medium heat; do not stir!
2. Meanwhile, in a separate bowl, combine whipped topping, egg yolks, and cornstarch. When the milk comes to a boil, remove 1/4 cup of heated milk, and quickly whisk it into the egg mixture to temper the eggs. Pour the mixture back into the saucepan and stir constantly.

Cook for one minute, until custard thickens.

3. Remove from heat and stir in margarine and vanilla extract. Transfer to a medium-sized bowl, and cover with plastic wrap to prevent a skin from forming. Place in refrigerator until cake is ready.

Prepare the Cake

1. Preheat the oven to 350°F. In a mixer bowl, beat egg whites until stiff. Add in ½ cup sugar and beat. Add yolks individually, beating after each addition. Add ¼ cup sugar and lemon juice. Beat until light and fluffy. At low speed, gradually add flour and baking powder.
2. Line a cookie sheet with Gefen Easy Baking Parchment Paper. Spread the batter onto the sheet and bake for 12 minutes. Remove from oven, and turn onto a clean towel that is dusted with powdered sugar. Roll the short side up immediately. Allow to cool completely.

Assemble

1. When the cake is cool, gently unroll it. Spread cooled custard filling on it and gently roll back up. Place the cake seam-side down on a serving tray.
2. In a small bowl, combine chocolate glaze ingredients and whisk until smooth. Drizzle over the top of the roll.
3. Refrigerate until serving.

Note:

The roll can be frozen in advance, but needs to be defrosted completely before serving.