

Pink Velvet Roulade

Recipe By Heather Baird



Cooking and Prep:  45
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Serves:  8

Contains:    

Preference: Dairy

Difficulty: Hard

Occasion: Shavuot,
Chanukah

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (15)

For the Cake

- 4 eggs
- 3/4 cup extra-fine granulated sugar
- 1 tablespoon oil
- 2 tablespoons buttermilk

- 1 teaspoon cider vinegar
- 1 teaspoon **Gefen Vanilla Extract**
- 1 drop or small dab Wilton rose gel food coloring (Americolor pink would also work)
- 1 cup all purpose flour
- 1 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon salt
- confectioners' sugar, for sprinkling

For Swiss buttercream filling

- 1/4 cup sugar
 - 1 large egg white (use 2 whites if your eggs are small) or 3 tablespoons **Haddar Egg Whites**
 - 3/4 cup unsalted butter (1 and 1/2 sticks)
 - 1/2 teaspoon **Gefen Vanilla Extract**
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Start Cooking

For the Cake

1. Preheat oven to 350°F.
2. Grease a 9- x 13-inch jelly-roll pan with white vegetable shortening and line with Gefen Easy Baking Parchment; grease parchment paper.
3. In a large bowl, beat eggs with a hand mixer for five full minutes—set a timer if you need to! Properly whipped eggs will lighten in color considerably and have the appearance of yellow cake batter.
4. With the mixer still running, slowly add sugar and oil to the whipped eggs.
5. Next, add buttermilk, vinegar, vanilla extract, and food coloring (add food coloring a little at a time until desired color is achieved).
6. Sift together flour, baking powder, and salt. Slowly add to the liquid ingredients and mix until well combined.

7. Sprinkle a cotton tea towel with confectioners' sugar and rub sugar into the towel with your hands. Terry-cloth towels and towels with texture (such as waffle pattern) are NOT ideal for making cake rolls. Set towel aside.
8. Pour batter into prepared pan and tilt pan to distribute batter evenly.
9. Bake for 12-15 minutes. Check at 12 minutes. Cake is done when it springs back when pressed with fingers.
10. When cake is baked, turn it out onto the tea towel—do this without delay! Peel off parchment and immediately roll cake into the tea towel, beginning at the narrow end. Roll tightly and as evenly as possible. Place rolled cake on a wire rack seam-side down and let cool completely.

For Buttercream Filling

1. Whisk egg white(s) and sugar together in a large heat-proof bowl over a pot of simmering water. Whisk constantly until the sugar melts into the egg white. Check consistency by rubbing a bit between two fingers. If sugar granules remain, keep heating/whisking.
2. When sugar and egg white are blended, transfer to a stand mixer. Whip until the mixtures doubles in size.
3. Add vanilla extract, and then whip in softened butter, a little at a time, until mixture has thickened to the consistency of buttercream icing.

Assembly

1. Carefully unwrap/unroll velvet cake, allowing the most tightly rolled end to curl slightly.
2. Frost inside with Swiss buttercream and reroll cake tightly. Cut into pieces with a serrated knife and serve.
3. This cake is especially pretty when garnished with sweetened whipped cream and glacé or maraschino cherries.