



Jelly Roll (with Rhubarb Compote!)

You could, of course, fill this rolled cake with anything you like - lemon curd, a fruit compote (like this one!), whipped mascarpone (with a sugar to taste and lemon zest or vanilla), or even Nutella (you may need to soften it a bit so it spreads more easily - or whip some into cream! If you have a smaller rimmed sheet, you can reduce the eggs to 4 and the sugar and flour to 3/4 cup, and keep the rest the same. Dust your finished jelly roll with icing sugar or spread with frosting or whipped cream, if you like.

Cake:

5 large eggs
1 cup sugar
1/4 cup water
1 tsp vanilla
1 cup all-purpose flour
1 tsp baking powder
1/4 tsp fine salt

Rhubarb Filling:

4 cups chopped fresh or frozen rhubarb
3/4 cup sugar

Preheat the oven to 375° F.

In a large bowl, beat the eggs and sugar for about 2 minutes, until thick and pale yellow. (I use the whisk attachment of my stand mixer, or whisk by hand.) Beat in the water and vanilla. Add the flour, baking powder and salt and beat (or whisk, or stir) until well blended.

Line a shallow rimmed baking sheet (I use a half sheet pan that's about 12x18 inches) with parchment. Pour in the batter and spread it out evenly to fill the pan to every edge. Bake for 12-14 minutes, until golden and springy to the touch.

To make the rhubarb filling: Combine the rhubarb and the 3/4 cup sugar in a saucepan and cook over medium-high heat for 10-15 minutes, until the fruit softens and breaks down. Leave it chunky or stir and simmer until it completely breaks down, taste and add more sugar if it needs it, and cool.

Run a thin knife around the edge of the cake and invert onto a tea towel that's been dusted with icing sugar. Peel off the parchment, then starting on a short side, roll up the cake with the towel inside and set aside to cool completely. Unroll the cake (it's OK if the inside edge stays curled—don't try to flatten it) and spread with the filling. Roll the cake back up and transfer to a board or serving platter. Dust with icing sugar or spread with frosting or whipped cream, if you like. Serves 8.