

Jellyroll Sponge

Ingredients	
Bread Flour	1 ½ ounces
All-Purpose Flour	1 ounces
Warmed Simple Syrup*	1 ounce
Egg yolks	3 each
Honey	½ ounce
Vegetable Oil	½ ounce
Vanilla Extract	1/8 ounce
Egg whites	4 each
Granulated Sugar	1 ¾ ounces

*Simple syrup is 1 part water to 1 part sugar and a pinch of cream of tartar brought to a boil.

1. Preheat the oven to 350-375 degrees F. Place an empty rack in the middle and a rack below it. On the rack below the middle place an empty sheet pan to help distribute heat evenly.
2. Prepare a sheet pan for your jelly roll batter. Spray it with pan release/oil, then place parchment paper on it, then spray with pan release again, then flour lightly. Be sure to get the sides and the corners.
3. Combine and sift the flours together.
4. Wipe out the bowl of an electric mixer and the whip attachment with vinegar. Place the egg whites in the bowl.
5. Whip the egg whites up until frothy. Slowly add the granulated sugar and whip to stiff peaks. Remove from bowl and set aside.
6. Add the egg yolks, honey, oil, and vanilla extract and mix on high until very thick and very light yellow. It's very difficult to over mix egg yolks especially with added product so when in doubt whip it up longer.
7. Slowly drizzle in the simple syrup on a low speed then increase the speed again and whip up again.
8. Fold the egg whites into the egg yolks in three parts. Do not over mix. Over mixing will destroy all the air cells you took all this time to build. To prevent over mixing, add the next addition of egg whites before you finish folding in the previous addition.
9. In a slow steady stream fold in the flours (a friend can pour the dry ingredients in while you fold or you can fold it in in parts)
10. Pour the batter into your prepared sheet pan and spread evenly.
11. Bake for 8 – 15 minutes. The cake should be springy, soft, and light in color - not dark or hard.
12. Remove from oven and cool completely.
13. To remove, run a knife along the edge, sprinkle powdered sugar on top, then place parchment paper on top, then place a sheet pan of the same size as the jellyroll sponge on top. Flip over. You may need to bang the pans against the table to help it release.
14. Trim the edges of the sponge with a pastry wheel / pizza cutter. Divide into smaller sections if desired.
15. Spread your choice of filling (buttercream, jelly, whipped cream, soft chocolate spread) leaving a small border along the edge of the jelly roll particularly at the sides.
16. Roll up tightly and place the roll seam side down.
17. Serve immediately using a serrated knife to cut or wrap it in parchment like a tootsie roll and place in the fridge or freezer. You can also ice the outside with buttercream and coat with chocolate – like a ring ding – if desired.