

Decadent Blueberry Cake Roll

Yield: 6 servings

Confectioners' sugar

6 eggs

1 cup sugar

1 teaspoon pure vanilla

1 cup all-purpose flour

1 ½ teaspoons baking powder

½ teaspoon salt

1 cup prepared lemon curd (about an 11-ounce jar) or pineapple jam

3 half-pints fresh blueberries, washed and towel-dried

lemon slices, optional

Preheat oven to 350 F. Line a jellyroll pan (15 ½ x10 ½ x 1-inch) with parchment paper. Spread a clean kitchen towel on the counter and sprinkle liberally with confectioners' sugar. Set aside. In large mixer bowl, at high speed, beat eggs until thick and lemon-colored about 3 minutes. Gradually beat in sugar, 2 tablespoons at a time and add vanilla. In small bowl, stir together flour, baking powder and salt. Sprinkle flour mixture over beaten eggs. Gently, but thoroughly, fold flour mixture into beaten eggs just until no streaks remain. Pour into prepared pan. Gently spread evenly. Bake for 12 to 15 minutes, or until lightly browned and cake springs back when lightly touched in center. With narrow spatula or knife, loosen cake from sides of pan. Turn onto prepared towel. Carefully pull off parchment paper. Using a knife with serrated edges, trim all edges. Starting from short edge, roll up cake, rolling towel in cake. Place wrapped roll seam-side down on wire rack until cool, about 30 minutes. Stir lemon curd to soften. Carefully unroll cooled cake. Spread with lemon curd and sprinkle half of blueberries. Reroll. Place seam-side down on serving platter. Cover and chill. Just before serving, dust with confectioners' sugar and garnish with lemon slices (if using lemon curd), if desired.

Calories	465 CAL	Sodium	430 MG
Protein	12 GM	Potassium	156 MG
Fat	8 GM	Vitamin A	316 IU
Carbo	95 GM	Thiamin	.22 MG
Calcium	102 MG	Riboflavin	.37 MG
Phos	151 MG	Niacin	1MG
Iron	2 MG	Vitamin C	9 MG
T.S.F.A.	2 GM	Olei	2 GM
Lino	1 GM	Chol	212 MG
T.M.F.A.	2 GM	T.P.F.A.	1 GM
Vit B12	1 MCG	Zinc	1 MG
Diet Fib	2 GM	Crude Fib	1 GM