

## CHOCOLATE LOG

4 eggs

$\frac{1}{2}$  cup sifted cake flour

$\frac{1}{4}$  cup unflavored cocoa

1 teaspoon baking powder

$\frac{1}{2}$  teaspoon salt

$\frac{3}{4}$  cup sifted granulated sugar

2 teaspoons vanilla

confectioner's sugar

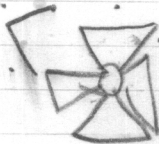
Have eggs at room temperature. Line a greased 15x10x1 jelly roll pan with waxed paper and greased paper. Set aside. Sift together flour, cocoa, baking powder and salt. Set aside.

Break eggs into large bowl of an electric mixer, over which

sprinkle the  $\frac{3}{4}$  cup sugar and vanilla. Beat with an electric mixer, at high speed, until very thick and light, 10 min. Fold in flour mixture all at one time with spatula.

Turn batter into the paper lined jelly pan. Bake in a preheated moderate oven (375) 20-25 minutes or until cake springs back when lightly touched with fingers. Remove from heat. Loosen cake from sides of pan with spatula. Turn out onto a clean towel, sprinkle generously with sifted confectioners sugar. Quickly peel off paper and trim off crisp edges with a sharp knife. Cool exactly 5 minutes.

Roll up cake from narrow end. Roll towel in it. Cool on wire rack at least one hour. Unroll and leave on towel. Spread with soft ice cream about one inch thick to one inch from edge. Roll up again and wrap in foil, place in freezer until serving time. Cut in  $\frac{3}{4}$  inch slice.



cook on cookie sheet  
cuts 8 generous pieces