Cake Roll by Food Storage Moms

Ingredients:

3/4 cup flour

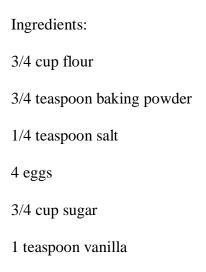3/4 teaspoon baking powder

1/4 teaspoon salt

4 eggs

3/4 cup sugar

1 teaspoon vanilla

Instructions:

Preheat the oven to 350 degrees. Beat the eggs until they are frothy. Add the sugar and mix until thick. Fold in the dry ingredients. Add the vanilla. Grease a cookie sheet and cover the cookie sheet with waxed paper. Grease the waxed paper. Spread the batter evenly on the cookie sheet and bake for 13 minutes. Turn the cake upside down on a kitchen towel sprinkled with powdered sugar. Peel off the waxed paper and roll the cake up with the towel while hot. Cool. Spread with filling and roll back up. Sprinkle with powdered sugar and refrigerate until cold.

Fillings: Lemon pudding, Danish dessert with strawberries or raspberries, vanilla or banana pudding, ice cream (soften the ice cream then spread on cake and put the cake in the freezer) keep the other cake rolls in the refrigerator until ready to serve covered with plastic wrap.