Jelly Roll

Dough:

4 Eggs, divided
4 Tablespoons hot water
200 g Sugar
125 g Flour
 40 g dutch-processed unsweetened Cocoa
1 Teaspoon Baking Powder

1. Prepare a jelly roll pan or a cookie sheet with parchment paper. (about 9x13 inches)
2. Preheat oven to 435°F.
3. Prepare a kitchen towel, by unfolding and laying it on a heat resistant surface and sprinkle with sugar.
4. Separate 4 eggs into 2 bowls. Egg whites into a medium bowl, egg yolks into a large bowl.
5. In a small bowl, combine, flour, cocoa and baking powder.
6. Using a hand mixer and a pinch of salt, in a medium bowl, beat the egg whites until stiff.
7. In a large bowl, beat the egg yolks and hot water until foamy.
8. Slowly add sugar and continue mixing until a creamy mass is created.
9. Alternating back and forth, slowly and carefully fold in egg whites and dry ingredients.
10. Spread dough into prepared baking sheet. The dough will not run much on its own, so spread dough to full size as much as possible.
11. Bake for 10-12 Minutes
12. When finished baking, immediately invert onto prepared kitchen towel. Gently rub the back side of the parchment paper with a moist towel and the immediately thereafter carefully pull the parchment paper of the cake.
13. Immediately following roll up the cake in the sugared kitchen towel.
14. Put aside and let cool in this rolled up position.

Filling:
6 Tablespoons apricot Preserves
3 Tablespoons apricot brandy (optional, if wanting to omit alcohol, use warm water instead)
1 Pint heavy whipping cream
1 package „Dr. Oetker Vanilla Sugar"
1 package „Dr. Oetker Whip It" whipped cream stabilizer (I found it at my local Lunardi's)

1. In a small bowl, mix preserves and brandy or water.
2. Whip the whipping cream with the vanilla sugar and whip it. Include sugar and whip it right away at the beginning when starting to mix.
3. Carefully open or unroll the cake. (It will not unroll all the way.)
4. Spread the inside of the cake with the preserves and then with the whipped cream.
5. Carefully roll cake back up.
6. If desired decorate cake with remaining whipping cream.
7. Dust with powdered sugar just before serving.

Strawberry

Dough:

4 eggs, dived
4 Tablespoons hot water
200 g Sugar
1 package "Dr. Oetker Vanilla Sugar"
80 g Cornstarch
80 g Flour
1 Teaspoon Baking Powder

Prepare this dough in the same manner as above.
When the cake is completed, fill with strawberries and whipped cream.

Filling:

1 Pint heavy whipping cream
1 Package "Dr. Oetker Whip It"
1 Package "Dr. Oetker Vanilla Sugar"
500 g Strawberries

1. By hand or with a food processor, finely chop the strawberries, reserving a few for decoration on top.
2. Whip the whipping cream with the vanilla sugar and whip it. Include sugar and whip it right away at the beginning when starting to mix.
3. Carefully open or unroll the cake. (It will not unroll all the way.)
4. Spread the inside of the cake with the strawberries and then with the whipped cream.
5. Carefully roll cake back up.
6. If desired decorate cake with remaining whipping cream and reserved strawberries.
7. Dust with powdered sugar just before serving.