

## **Food Processor Chocolate Cake Roll**

Make a wonderful Yule Log dessert

4 eggs  
1 cup sugar  
1 teaspoon vanilla  
1/3 cup water  
½ cup flour  
1/3 cup cocoa  
½ teaspoon baking powder  
¼ teaspoon baking soda  
1/8 teaspoon salt

Process sugar and eggs and vanilla with metal blade, until pale and light. Add dry ingredients and pulse to blend. Pour into a greased, floured and parchment lined jelly roll (10.5"x15.5") pan.

Bake at 375° F. for 15 minutes. Immediately invert on a clean non-terry dish towel that has been sprinkled with confectioner's sugar or cocoa. Cut off any hard edges and roll up cake in towel, including towel in the roll. Cool. Unroll cake and remove towel and fill, frost, and decorate cake as desired.

Whipped cream, mousse, jam, and ice cream make nice fillings. May be frosted or not. Ice Cream filled cake may be stored in freezer up to 1 month.