

**A RECIPE FOR DECEMBER**  
**Food Processor Chocolate Cake Roll**  
*Make a wonderful Yule Log dessert*

4 eggs  
1 cup sugar  
1 teaspoon vanilla  
1/3 cup water  
1/2 cup flour  
1/3 cup cocoa  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/8 teaspoon salt

Prepare a jelly roll pan (15"x10"x1" by greasing and flouring and lining bottom with parchment paper. Heat oven to 375° F. Prepare clean non-terry dish towel by sifting with confectioners' sugar or cocoa powder.

Process sugar, eggs and vanilla with metal blade, until pale and light about 90 seconds. Add water and process to blend about 30 sec. Add dry ingredients and pulse about five times to blend. Pour into the greased, floured and parchment lined jelly roll pan. Bake at 375° F. for 15 minutes. Use a knife to cut around all edges and immediately invert on the prepared dish towel. Cut off any hard edges if necessary, and roll up cake in towel from long edge, including the towel in the roll. Cool completely. 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.



a