

7/29/17

## BLACK FOREST CAKE ROLL



### For the Cake:

3	Large	Eggs
1	Cup	Sugar
2	Tablespoons	Butter, melted
$\frac{2}{3}$	Cup	Sweet Cherry Puree
$\frac{1}{2}$	Teaspoon	Almond Extract
1	Teaspoon	Baking Soda
1	Cup	All Purpose Flour
2	Tablespoons	Cocoa Powder

### For the Filling:

8	Ounces	Cream Cheese, softened
$\frac{1}{4}$	Pound	Butter, softened (1 stick)
1	Cup	Powdered Sugar
1	Cup	Dried Tart Cherries, chopped

### Directions:

1. Puree pitted sweet cherries in blender. With a hand mixer, cream together eggs, sugar and melted butter. Add puree & extract and beat until smooth. In a separate bowl, mix together the flour, baking soda and cocoa powder. Add to puree mixture and stir just until moistened.
2. Pour batter into baking sheet with sides, coated well with baking spray. Bake at 375° for 15 minutes. Remove from oven and set aside until pan is cool enough to handle.
3. Loosen sides with a knife and invert pan onto a towel liberally dusted with powdered sugar. Roll the cake from the long end in the towel and refrigerate to cool slightly. This will help the cake hold its shape when filled.
4. Place dried cherries and powdered sugar in blender and chop cherries until very small. With a hand mixer, beat filling ingredients until smooth and creamy. Add cherries/ powdered sugar mixture and beat until incorporated. Refrigerate until cake is cooled.
5. After cake has cooled, unroll from towel and spread filling evenly over cake. Roll back up, cover and refrigerate overnight to set.