

Chocolate Cake Roll - Christmas by Lynn's Recipes



Lynn demonstrates a very elegant dessert, perfect for Christmas, Chocolate Cake Roll. This is very easy to make and makes a very pretty presentation. From Kraft.

Ingredients:

- 1-1/2 pkg. (4 oz. each) Baker's Semi-Sweet Chocolate (6 oz.), divided
- 6 Tablespoons butter
- 1 cup granulated sugar
- 4 eggs
- 1 cup flour, divided
- 1/2 teaspoon baking soda
- 2/3 cup water
- 4 oz. (1/2 of an 8 oz. pkg.) cream cheese softened
- 3/4 cup powdered sugar, divided
- 3 cups Cool Whip, or whipped topping, thawed and divided

Heat oven to 350°. Spray a 15x10x1" pan with cooking spray. Line with waxed paper; spray with additional cooking spray.

Microwave 3 oz. chocolate and butter in medium microwaveable bowl on High 1-1/2 to 2 minutes or until butter is melted. Stir until chocolate is completely melted. Add granulated sugar; mix well. Beat eggs in large bowl with mixer on high speed 3 minutes or until thickened. Blend in chocolate mixture. Add 1/4 cup flour and baking soda; beat just until blended. Add remaining flour alternately with water beating well after each addition. Spread evenly into prepared pan.

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Bake 15 minutes or until top of cake springs back when touched; sprinkle with 1/4 cup powdered sugar. Immediately invert cake onto clean towel; remove pan. Carefully peel off paper. Starting at one short side, roll up cake and towel together; cool completely on wire rack.

Beat cream cheese and remaining powdered sugar in medium bowl with mixer until well blended. Gently stir in 1-1/2 cups Cool Whip.

Unroll cake carefully; remove towel. Spread cream cheese mixture onto cake, completely covering top of cake. Roll up cake; place seam-side down on platter.

Microwave remaining chocolate and remaining Cool Whip in microwaveable bowl on high 1-1-1/2 minutes or until chocolate is completely melted and mixture is well blended, stirring after 1 minute. Cool 2 minutes. Spread onto cake. Refrigerate 1 hour.

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